



MERCHANTS

1688

Here at Merchants 1688 we enjoy the very best that the North-West has to offer. From our Cumbrian beef and game to our Fleetwood fish; our Lancashire cheeses to our favourite Lunesdale breweries and Lake District spirits - everything is locally sourced to ensure the very best in taste and quality.

Of course, great food is more than just good ingredients. Our head chef Phill, and his team, have created a fantastic selection of seasonal dishes for you to enjoy this autumn.

Appetisers

Honey and mustard glazed Cumberland sausages	£2.50
Marinated olives	£2.50
Warm focaccia with balsamic and olive oil dip	£2.50

Starters

Morecambe Bay potted shrimps (~) Served warm with freshly sliced brown bread and dressed salad leaves.	£8.00
Chef's soups of the day (V)(~) A choice of 2 homemade soups served with crusty brown bread and chive butter.	£4.00
Pan-seared Scallops (~) Served with a crispy wakame and cucumber salad, toasted sesame seeds and a hazelnut, lime butter dressing.	£8.50
Slow-braised pork cheeks (~) Served on a sultana ragu with braised baby leeks and a rich caraway jus.	£7.00
Goats cheese, grape and pecan crostini (~) Toasted sourdough bread topped with warm goats cheese, caramalised grapes, crushed pecans and drizzled with honey.	£7.00
Wild rabbit, ham hock and asparagus terrine (~) Served with toasted brioche bread, sun-dried tomato and basil Chutney and a fresh rocket salad.	£7.00
Warm asparagus and blue cheese tart Served with a pickled pear and walnut salad and fresh pea shoots.	£7.00
Antipasti (~) Prosciutto, Salami and Bresaola served with sun-dried tomatoes, olive tapenade, a salad garnish and a tomato and basil focaccia bread - ideal for two to share.	£10.00

~ These dishes are available gluten free, our chefs may need to make some smaller alterations so please inform a member of our team when ordering of your dietary requirements, thank you.

Vegetarian Dishes

Beetroot and goats cheese parcels.	£13.00
Roast beetroot, creamy goats cheese and baby spinach encased in puff pastry and oven baked. Served with rosemary potatoes, a rocket, pine nut and cherry tomato salad and a light white wine and cream sauce.	
Wild mushroom open lasagna	£12.00
Lasagna Verde layered with sautéed wild mushrooms, spinach and shallots bound in a cream, white wine and herb sauce. Finished with parmesan shavings and served with a warm caprese salad.	
Linguine (V)	£9.00
Sun-dried tomato and roasted peppers in a pesto sauce mixed with linguine pasta and served with garlic focaccia bread.	
Add chicken to this dish	£1.50
Bean Burger (V)	£8.00
Lightly spiced bean burger served on a glazed brioche bun with our chilli relish and chunky chips.	
Add Tasty Lancashire cheese or Lancashire Blue cheese	£1
Quinoa risotto with butternut squash, Spinach and broad beans	£15.00
Bound in a fresh tomato and herb sauce, topped with pea shoots and parmesan shavings.	

Fish Dishes

Salmon Nicoise	£12.50
Oven roast salmon fillet drizzled with a lemon and chive vinaigrette, served on a salad of new potatoes, green beans, olives, and hard-boiled egg.	
Pan-fried sea bass fillet	£14.00
Served with tarkas dahl, coriander salad and savoy cabbage, finished with a cumin butter dressing.	
Catch of the Day	£14.00
See our specials board for the fish of the day, served with buttered new potatoes, green beans and a lemon and thyme cream sauce.	

Please note: the cooking time for these dishes will be longer, but it'll be worth the wait!

Meat Dishes

Cumbrian fillet of beef £19.50

Prime 6oz Cumbrian beef fillet cooked to your liking, served with caramelised shallots, celeriac puree, sautéed potatoes and a port jus. Topped with an all butter and herb pastry twist.

Pan-fried venison haunch steak £17.00

Served pink with roast and pureed beetroot, wild mushrooms, confit new potatoes and a rich venison sauce.

Merchants' Burger £10.00

Ground beef with onion, lightly spiced and served on a glazed brioche bun with chunky chips and our chilli relish.

Lune valley lamb rump £16.00

Pan roast rump of lune valley lamb, served medium with rhubarb compote, caramelised shallots, potato croquettes, Chantonay carrots and a red wine reduction.

Lancashire hotpot £10.50

Locally bred lamb, slowly braised with vegetables, rosemary and thyme, topped with crispy potatoes and served with braised red cabbage and rosemary baked focaccia bread.

10oz Rump pave £17.00

Cumbrian fell bred and cooked to your liking this lean rump steak is served with sautéed green beans, carrot puree and garlic sautéed potatoes.

Add a sauce to any of our steaks for £2.00

Choose from Creamy Peppercorn, Lancashire blue cheese, red wine and wild mushroom sauce or garlic and rosemary.

Please note: the cooking time for these dishes will be longer, but it'll be worth the wait!

Meat Dishes

Pan-roast pheasant breast	£14.50
Served with fondant potatoes, sugar snap peas, orange and onion marmalade, pan juices.	
Crispy pork tenderloin	£14.50
Tender pork tenderloin stuffed with apple and black pudding and coated in oatflakes. Pan fried and served with Lancashire cheese and herb mashed potato, sautéed leeks and green beans. Finished with a wholegrain mustard cream sauce.	
Roast free range chicken breast	£14.00
With wild mushrooms, spring onions, crushed new potatoes and finished with a tarragon and shallot cream sauce.	
Duck Nicoise	£13.50
Pan roasted duck breast drizzled with a raspberry vinaigrette, served on a salad of new potatoes, green beans, olives, and hard-boiled egg.	
Oven roast Gressingham duck breast	£16.00
Dusted in Chinese 5 spice and cooked pink. Served with confit fig and fennel, wilted red chard and potato wedges. Finished with a red wine and fennel infused duck jus.	

Please note: the cooking time for these dishes will be longer, but it'll be worth the wait!

Side Dishes

Hand cut Maris Piper chips	£2.50
Garlic bread	£2.00
Seasonal vegetables	£2.50
Side salad	£2.00
Crusty brown bread and butter	£1.00
Basket of focaccia bread	£2.00

Lunch Menu

Fish and Chips	£10.50/£6.50*
Fresh Fleetwood caught beer battered haddock served with our hand cut chips and mushy peas.	
Lancashire Hot Pot	£10.50/£6.50*
Locally bred lamb slowly braised with vegetables, rosemary and thyme, topped with crispy potatoes served with red cabbage and rosemary baked focaccia bread.	
Trio of Sausage	£10.50/£6.50*
Pork and leek, Venison and Toulouse garlic sausages served on our homemade herb mashed potato with a rich onion gravy, finished with parsnip crisps and crispy fried sage.	
Pie of the Week	£10.50
See our specials board for this week's pie or ask a member of our team-topped with short crust pastry, served with twice cooked Maris piper chips and mushy peas.	
Linguine (V)	£9.00 / £5.50*
Sun-dried tomato and roasted peppers in a pesto sauce mixed with linguine pasta and served with garlic focaccia bread. Add chicken to this dish £2.00	
Merchants' Burger	£10.00/£6.00*
Ground beef with onion, lightly spiced and served on a glazed brioche bun with chunky chips and our chilli relish. Add Tasty Lancashire cheese, Lancashire Blue cheese or bacon to your burger for £1 each.	
Bean Burger (V)	£8.00
Lightly spiced bean burger served on a glazed brioche bun with our chilli relish and chunky chips.	
Chicken Caesar Salad	£8.00
Tender pieces of chicken breast, Cos lettuce and garlic croutons, in a rich Caesar dressing served with parmesan shavings. Served with or without anchovies.	
Cheese salad (V)	£7.50
With lettuce, cherry tomatoes, red onion, mixed peppers and an olive oil vinaigrette – and your choice of cheese: Tasty Lancashire, Lancashire Blue or Lancashire with apple, cinnamon and raisin.	

*Smaller portions available – perfect for a smaller appetite

Lunch Menu - Available 12-6pm

Sandwiches

All of our freshly prepared sandwiches are available on a choice of fresh breads, served with a salad garnish and home-made coleslaw. Choose from rosemary focaccia, sun-dried tomato and basil focaccia, crusty brown sliced bread, white panini or gluten free sliced bread.

Bacon and Lancashire smoked cheese	£5.50
Pulled Pork with barbeque sauce	£6.00
Chicken Club with bacon, lettuce, tomato & mayonnaise	£6.00
Tasty Lancashire Cheese and sun-dried tomatoes (V)	£5.00
Hummus with Garlic Roasted Vegetables (V)	£5.50
Prawns with a lime mayonnaise	£6.00
Pulled Roast Ham with Piccalilli	£6.00
Smoked salmon and cream cheese	£6.00
Add soup or chips to your sandwich	£2.00

Cheese and Deli

Ploughman's Platter **£7.50**
Roast ham, pork pie, celery, apple and your choice of one cheese from the list below with pickles and crusty brown bread

Cheese Board (V) **£7.00**
Two cheeses served with focaccia breads, chive butter, Bramley apple chutney and mixed leaves. Choose from tasty Lancashire, French Brie, halloumi, goats cheese, Lancashire Blue cheese, feta, smoked Lancashire cheese or Lancashire with apple, cinnamon and raisin.

Add extra cheese for £2.20 each, or deli items as priced below

Olives	£2.50	Piccalilli	£1	Hummus	£1.50
Prosciutto	£2	Salami	£2	Bresaola	£2
Pulled ham	£2	Pork pie	£1.50	Extra bread	£1.50
Olive tapenade	£1.20	Sun-dried tomatoes	£2.60		

Afternoon Tea

Treat yourself to a luxury Afternoon Tea at the Merchants, **served 12-4pm daily**.

Sandwiches include Scottish smoked salmon with cream cheese, honey roast ham and wholegrain mustard, free range egg mayonnaise with watercress.

And to follow, a traditional fruit scone, with freshly whipped cream, strawberry preserve, a chocolate éclair, caramel shortcake and Victoria sponge cake.

Enjoy with Atkinson's tea or coffee for £15.00, or with a glass of Prosecco for £20.00

Dessert

Homemade sticky toffee pudding With toffee sauce and cream, ice cream or custard	£4.50
Lemon, almond and mascarpone cheesecake on a biscuit base	£4.50
Warm chocolate fudge brownie Served with a chocolate and toffee sauce and vanilla ice cream.	£4.50
Locally made scone With fruit compote, freshly whipped cream and butter	£3.50
Cheese and biscuits Lancashire Blue and Tasty Lancashire cheeses served with cider apple chutney, celery, mixed leaves and biscuits	£4.50
Locally made 'English Lakes' Ice Cream: Two or three scoops as priced - choose from Madagascan vanilla, crushed strawberry, death by chocolate, maple and walnut, rum & raisin, apple crumble, lemon sorbet, raspberry sorbet, orange sorbet.	£2.50 / £3.50

Coffee, Hot Drinks and Aperitifs

Cockburn's Fine Ruby Port	£3.20		
Colheita 1992 Tawny Port	£3.80		
Courvoisier VS Cognac	£2.90		
'H' by Hine	£3.50		
Baron De Sigognac 20yr	£4.50		
Concha Y Toro Sauvignon Blanc dessert wine	£5.50		
	Or £17.00 per 35cl bottle		
Espresso	£2.00	Caffe Latte	£2.00
Americano	£2.50	Cappuccino	£2.50
Liqueur Coffee	£4.95	Mocha	£3.00
Luxury Hot Chocolate	£2.80	Macchiato	£2.00
Atkinson's tea	£1.80	Herbal teas	£2.00



Step Back in Time...

One of the oldest buildings in Lancaster city centre, the cellars beneath 29 Castle Hill are believed to date back to 1688. In the eighteenth and nineteenth centuries Lancaster became a thriving port, trading cotton, sugar, rum and other goods to every corner of the world via the River Lune, just a few minutes' walk from The Merchants. Lancaster quay and Castle Hill at the time would have been bustling with tradesmen, sailors and local customs officers.

The main building above the pub, now occupied by Harrison Pitt Architects, was built in the mid eighteenth century using local sandstone. The site was occupied by the offices of the Pusey Hall Estate at the turn of the nineteenth century and the cellar roof was once supported by the 'ribs' of *The Pusey Hall*, a trading ship built in Lancaster in 1808. Later additions to the main building include two 19th century loading slots, projecting corbels and a steel crane - confirming its primary use as a warehouse.

The name 'Richard Hinde' can just be seen painted on the gable facing Market Street. Richard Hinde & Co traded as a wine and spirit merchant, first listed in local directories in 1851. Richard Hinde and his family occupied the premises for almost 100 years, and the barrel-vaulted cellars beneath the main warehouse would have been the perfect place to store their wine, spirits and porters. The thick stone walls maintain a steady, cool temperature, and in the depths of the cellars the bottles would remain quietly undisturbed in the dark.

Ironically, on the site of the Merchants beer garden once stood the Commercial Temperance Hotel, run by Mrs. Jane Scott and her daughters from 1889 to 1913. Lancashire was the hub of the Temperance movement in the UK, a group that encouraged moderation if not abstinence from alcohol. Temperance hotels were commonplace in many Lancashire towns, offering a place of refuge for teetotal travellers.

In 1956 the warehouse had a new use as the premises for the Lancaster Rubber Company, whose sign can still be seen on the front of the building. By 1970, many of the buildings on Castle Hill had been registered as grade II listed buildings, preserving them as part of Lancaster's rich heritage.

Until the cellars were 'rediscovered' in the 1980s, the public knew nothing of what lay beneath the old warehouse. Carefully preserved, the main room and its three stone archways had hardly changed in over 300 years. A stone wall blocked what is now our doorway; once this was taken down the cellars were explored. Work soon began to turn the space into a public house, and in 1984 *Merchants 1688* was born.