



MERCHANTS
1688

Early Bird Menu

Available Wednesdays and Thursdays 4-6pm

To Start

Soup of the Day, crusty brown bread and chive butter.

Goats cheese, grape and pecan crostini, Toasted sourdough bread topped with warm goats cheese, caramelised grapes, crushed pecans and drizzled with honey.

Warm asparagus and blue cheese tart, served with a pickled pear, walnut salad and fresh pea shoots.

Main Courses

Maple, soy and lime marinated free-range chicken breast, served with noodles, lightly pickled vegetables and sautéed wild mushrooms. Finished with crispy seaweed.

Oven baked smoked cod loin, served on a bed of crushed new potatoes with a pea, broad bean, smoked bacon and baby gem broth.

5oz Rump Steak Cooked to your liking, served with garlic sautéed potatoes, asparagus and carrot puree.

Roast beetroot, creamy goats cheese and baby spinach parcels, 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.

Dessert

Homemade Sticky Toffee Pudding with cream, custard or vanilla ice cream
Lemon, Almond and Mascarpone cheesecake

Warm Chocolate Fudge Brownie, chocolate toffee sauce and vanilla ice cream
Local Cheese and Biscuit Selection

English Lakes Ice Cream; either two or three scoops of Madagascan Vanilla, crushed strawberry, death by chocolate, maple and walnut, apple crumble, rum and raisin, and lemon, raspberry or orange sorbet.

2 courses £15.00

3 courses £18.00