



MERCHANTS
1688

Early Bird Menu

Available Wednesdays and Thursdays 4-6pm

To Start

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

Wild mushroom and pancetta bruschetta. Wild mushrooms sautéed with pancetta, spring onions, garlic and thyme on toasted sourdough bread, dressed with a rich balsamic glaze and topped with pea shoots.

Sweet pepper, sun-dried tomato and mascarpone terrine, served with a basil salsa and toasted rosemary foccacia.

Main Courses

Pan-roasted free-range chicken breast, served with a chorizo and mixed bean stew, wilted baby spinach.

Spiced Coley supreme, Baked Coley served with curried cauliflower puree, wilted baby spinach, mango relish and potato croquettes.

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

Red pepper and sun-dried tomato risotto cake, Served with a red pepper puree, garlic sautéed potatoes and sugar snap peas

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