



# MERCHANTS

1688

## Early Bird Menu

*Available Wednesdays and Thursdays 4-6pm*

### To Start

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

**Curried falafel** Served with a red pepper cous cous, spring greens and minted yoghurt dressing.

**Baked melon, prosciutto, and mozzarella tart**, oven baked in a savory tart case. Served with a cherry tomato and basil salad.

### Main Courses

**Pan-roasted free-range chicken breast**, Succulent chicken breast, served with a lemon grass, pea and broad bean risotto, sautéed spring greens and a white wine, parmesan cream sauce.

**Smoked haddock, prawn, and Lancashire cheese fish cake**  
Succulent smoked haddock and prawns bound in a Lancashire mash and coated in breadcrumbs. Served with a watercress sauce and crisp house salad

**5oz Rump Steak** Cooked to your liking, served on a bed of baby spinach with crisp onions, asparagus, roast cherry vine tomatoes and hand cut chips.

**Spiced cauliflower and pomegranate cous cous**, Oven roast spiced cauliflower, served with a pomegranate cous cous, and a spinach, new potato salad. Finished with a tahini dressing.

### 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*