



# 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.

# Appetisers

|   |       |
|---|-------|
| Honey and mustard glazed Cumberland sausages (d)      | £3.00 |
| Marinated olives (Vv)(~)(d)                           | £3.00 |
| Warm focaccia with balsamic and olive oil dip (Vv)(d) | £3.00 |
| Warm focaccia with garlic and chive butter (V)        | £3.00 |

# Starters

|   |        |
|---|--------|
| Morecambe Bay potted shrimps (~)  | £8.00  |
| Served warm with freshly sliced brown bread and dressed salad leaves.   |        |
| Chef's soups of the day (V)(~)  | £5.00  |
| A choice of 2 homemade soups served with crusty brown bread and chive butter.   |        |
| Smoked haddock, prawn, and Lancashire cheese patties (~)  | £7.50  |
| Succulent smoked haddock and prawns bound in a Lancashire mash and coated in breadcrumbs. Served with a watercress dipping sauce.                               |        |
| Rose harissa marinated chicken kebab (~)(d)   | £7.00  |
| Tender chicken breast marinated in rose harissa, with chickpeas, pomegranate, coriander, and mint. Served with flatbread and soured cream dressing.             |        |
| Thai mango salad (~)(d)(Vv)   | £7.00  |
| Juicy mango, coconut, bean sprouts, chilli and cashews in Thai chilli and soy dressing. Served with red radicchio and a tofu wanton.                            |        |
| Curried falafel (~)(V)  | £7.00  |
| Served with a red pepper cous cous, spring greens and a minted yoghurt dressing.  |        |
| Baked melon, prosciutto, and mozzarella tart.   | £6.00  |
| Slices of melon, prosciutto and mozzarella oven baked in a savory tart case. Served with a cherry tomato and basil salad. Finished with a rich balsamic glaze.  |        |
| Antipasti (~)(d)  | £10.00 |
| 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. |        |

Certain dishes are available gluten free (~), dairy free (d) or vegan (Vv) our chefs may need to make some small alterations so please inform a member of our team when ordering of your dietary requirements, thank you.



# Vegetarian Dishes

|  |        |
|--|--------|
| Spiced cauliflower and pomegranate cous cous (Vv)(d)(~)  | £12.00 |
| Oven roast spiced cauliflower, served with a pomegranate cous cous, and a spinach, new potato salad. Finished with a tahini dressing.  |        |
| Thai mango salad, with tofu wantons (Vv)(d)(~)   | £12.00 |
| Juicy mango, coconut, bean sprouts, chilli and cashews in a Thai chilli and soy dressing. Served with red radicchio and tofu wantons.  |        |
| Linguine (V)   | £9.00  |
| Sun-dried tomato and roasted peppers in a rich tomato sauce mixed with linguine pasta and served with garlic focaccia bread.   |        |
| Add chicken to this dish   | £2.00  |
| Bean Burger (Vv)(d)  | £9.00  |
| 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     |
| Summer superfood salad (Vv)(d)(~)  | £10.00 |
| A hearty salad of rocket, spinach, watercress, quinoa, spring onions, walnuts cucumber, pomegranate seeds, sunflower seeds, pumpkin seeds, blueberries and avocado. Served with a light strawberry and lemon dressing. |        |

# Fish Dishes

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|--|--------|
| Salmon Nicoise (~)(d)  | £13.00 |
| Oven roast salmon fillet drizzled with a lemon and chive oil, served on a salad of new potatoes, green beans, olives, and hard-boiled egg.     |        |
| Smoked haddock, prawn, and Lancashire cheese fish cake (~)   | £13.50 |
| Succulent smoked haddock and prawns bound in a Lancashire mash and coated in breadcrumbs. Served with a watercress sauce and crisp house salad |        |
| Catch of the Day (~)   | £14.00 |
| See our specials board for the fish of the day, served with crushed new potatoes in a light prosciutto, spring green and pea shoot broth.      |        |

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# Meat Dishes

|   |        |
|---|--------|
| Merchants' Burger (~)(d)  | £10.50 |
| Ground beef with onion, lightly spiced and served on a glazed brioche bun with chunky chips and our chilli relish.<br>Why not add toppings to your burger for £1-50 each, choose from - Tasty Lancashire cheese, Lancashire blue cheese and / or bacon.   |        |
| Pan-fried spiced lamb rump (~)(d)   | £17.50 |
| Served with minted cous cous, tender stem broccoli and a cumin infused courgette ratatouille.   |        |
| Lancashire hotpot (~)(d)  | £11.50 |
| 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.   |        |
| Cumbrian fillet of beef (~)(d)  | £21.00 |
| Prime 6oz Cumbrian beef fillet cooked to your liking, served on a bed of baby spinach with crisp onions, asparagus, roast cherry vine tomatoes and hand cut chips.  |        |
| 10oz Rump pave (~)(d)   | £18.00 |
| Cumbrian fell bred and cooked to your liking this lean rump steak is served on a bed of bay spinach with crisp onions, asparagus, roast cherry vine tomatoes and hand cut chips.<br><br>Add a sauce to your steak £2.50<br>Choose from Creamy Peppercorn, Lancashire blue cheese, Diane or Garlic. Red wine and rosemary. |        |

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

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# Meat Dishes

|  |        |
|--|--------|
| Gressingham duck breast (~)  | £17.00 |
| Pan-roasted with a maple glaze and served pink. Served with fragrant basmati rice, sesame sautéed sugar snap peas and a passion fruit sauce.                             |        |
| Rose harissa marinated chicken kebab   | £14.50 |
| Tender chicken breast pieces marinated a rose harissa, with curried chick peas, pomegranate, coriander and mint. Served with warm flatbread and a soured cream dressing. |        |
| Pork loin steak (d)(~)   | £16.00 |
| Oven baked pork loin steak. Served with a crisp celery, almond, apple, sorrel and potato salad in a cilantro-lime vinaigrette.   |        |
| Pan-roasted free-range chicken breast (~)  | £15.00 |
| Succulent chicken breast, served with a lemon grass, pea and broad bean risotto, sautéed spring greens and a white wine, parmesan cream sauce.                           |        |
| Duck Nicoise (~)   | £14.50 |
| Pan roasted duck breast drizzled with a raspberry vinaigrette, served on a salad of new potatoes, green beans, olives, and hard-boiled egg.                              |        |

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# Side Dishes

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

# Lunch Menu

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|---|----------------|
| Fish and Chips (~)(d)   | £11.50/£7.00*  |
| Fresh Fleetwood caught beer battered haddock served with our hand cut chips and mushy peas.   |                |
| Lancashire Hot Pot (~)(d)   | £11.50/£7.00*  |
| 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 (~)(d)  | £11.50/£7.00*  |
| 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 (~)   | £11.50         |
| 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)(d)   | £9.00 / £5.50* |
| Sun-dried tomato and roasted peppers in a rich tomato sauce mixed with linguine pasta and served with garlic focaccia bread.<br>Add chicken to this dish £2.00  |                |
| Merchants' Burger (~)(d)  | £10.50/£6.50*  |
| Ground beef with onion, lightly spiced and served on a glazed brioche bun with chunky chips and our chilli relish.<br>Add Tasty Lancashire cheese, Lancashire Blue cheese or bacon to your burger for £1-50 each. |                |
| Bean Burger (V)(v)  | £9.00          |
| Lightly spiced bean burger served on a glazed brioche bun with our chilli relish and chunky chips.  |                |
| Chicken Caesar Salad (~)  | £8.50          |
| 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:<br>Tasty Lancashire, Lancashire Blue or Lancashire with apple, cinnamon and raisin.             |                |

\*Smaller portions available – perfect for a smaller appetite

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## 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 bread.

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|---|--------------|
| Bacon and Lancashire smoked cheese                    | £6.00        |
| Pulled Pork with barbeque sauce                       | £6.00        |
| Chicken Club with bacon, lettuce, tomato & mayonnaise | £6.50        |
| Tasty Lancashire Cheese and sun-dried tomatoes (V)    | £6.00        |
| Hummus with Garlic Roasted Vegetables (V)(v)          | £5.50        |
| Prawns with a lime mayonnaise                         | £6.50        |
| Pulled Roast Ham with Piccalilli                      | £6.00        |
| Smoked salmon and cream cheese                        | £6.50        |
| <b>Add soup or chips to your sandwich</b>             | <b>£2.00</b> |

### Cheese and Deli

**Ploughman's Platter** **£8.00**  
Roast ham, pork pie, celery, apple and your choice of one cheese from the list below with pickles and crusty brown bread or gluten free bread with our chive butter.

**Cheese Board (V)** **£7.50**  
Two cheeses served with focaccia breads or gluten free bread, chive butter, Bramley apple chutney and mixed leaves. Choose from tasty Lancashire, French Brie, grilled 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         | £3.00 | Piccalilli         | £1    | Hummus      | £1.50 |
| Prosciutto     | £2.50 | Salami             | £2.50 | Bresaola    | £2.50 |
| 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. Vegetarian options available on request.

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 £18.00**



# Desserts

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|--|--------------|
| Homemade sticky toffee pudding with toffee sauce<br>Served with cream, vanilla ice cream or custard  | £5.00        |
| Lemon, almond and mascarpone cheesecake<br>Served with pouring cream   | £5.00        |
| Warm chocolate fudge brownie<br>Served with chocolate sauce, toffee sauce and vanilla ice cream  | £5.00        |
| Locally made scone<br>Topped with butter, fruit compote and freshly whipped cream  | £3.50        |
| Cheese and biscuits (~)<br>Choose 2 cheeses from our list; Lancashire blue, Tasty Lancashire, Lancashire apple, cinnamon and raisin, French Brie, Goats cheese or Oak smoked Lancashire, served with cider apple chutney, chive butter celery, mixed leaves and biscuits | £5.50        |
| Locally made 'English Lakes' Ice Cream: (~)<br>Two or three scoops as priced - choose from Madagascan vanilla, crushed strawberry, death by chocolate, maple & walnut, rum & raisin, apple crumble, lemon sorbet, raspberry sorbet, orange sorbet                        | £2.50 /£3.50 |

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## Coffee/Tea and Cake

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| Fresh cream chocolate Éclair - £2.25  |
| Victoria Sponge Cake - £2.95  |
| Local Scone topped with butter, fruit compote and freshly whipped cream - £3.50 |
| Millionaire Shortbread - £2.25  |

Add an Atkinsons Tea or Filter Coffee to your cake for £1.00



## 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 19<sup>th</sup> 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.