



MERCHANTS

1688

Early Bird Menu

Available Wednesdays and Thursdays 4-6pm

To Start

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

Black pudding and Lancashire cheese potato cake,
with a caramelised pear, rocket salad and herb butter dressing.

Artichoke, hummus and roasted pepper bruschetta.
Toasted rosemary focaccia topped with hummus, roasted artichoke
And sweet peppers. Drizzled with a balsamic glaze.

Main Courses

Pan roasted chicken breast, served creamed leeks, straw potatoes and a sage, onion
and cream sauce.

Pan fried seabass fillet, Served with a Thai noodle broth

5oz Rump Steak, cooked to your liking, served on a bed of baby spinach with crisp
onions, green beans, roast cherry tomatoes and hand cut chips.

Stuffed butternut Squash, Roast butternut squash filled with a courgette ratatouille
and topped with a vegan cheese. Baked in the oven and served with a warm potato
salad.

Dessert

Homemade Sticky Toffee Pudding with cream, custard or vanilla ice cream

Lemon brulee cheesecake with cream

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