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# Appetisers

Honey & Mustard Chipolatas  
£4

Marinated Olives  
£3.5

Rosemary focaccia, hummus & oil  
£3

Garlic & rosemary focaccia  
£3

# Starters

Potted Shrimps  
Toasted focaccia, cucumber  
£9.5

Soup Of The Day  
Brown bread, chive butter  
£5.5

King Scallops  
Mango salsa, prosciutto crisp, watercress  
£9.5

Spring Vegetable Parcels  
Red pepper tapenade, dressed salad  
£6

Honey Roast Pork & Apricot Terrine  
Piccalilli, toasted focaccia  
£7

Antipasti  
Salami, prosciutto, chorizo, sun blushed tomatoes,  
smoked aubergine puree, balsamic & olive oil, toasted focaccia  
£11

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- See back page for allergy advice



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# Mains

## From the Garden

Chickpea & Kidney Bean Burger

Pretzel bun, fries, coleslaw, gherkins, caramelised onions

£12

Add Tasty Lancashire, Applewood, Garstang blue or Garstang White Cheese £1.50

Vegetable Hotpot

Pickled red cabbage, rosemary focaccia

£12

Spinach & Goats Cheese Salad

Spinach, cherry tomato, olives, pine nuts, basil pesto

£11

## From the Sea

Seabass Fillet

Roasted tomato, new potato, asparagus, sun blushed tomato & basil pesto

£14

Beer Battered Haddock & Chips

Crushed peas, tartare sauce

£12.5

Catch of the Day

See our specials board



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## From the Farm

Lancashire Hotpot  
Pickled red cabbage & rosemary focaccia  
£14

Merchants Beef Burger  
Pretzel bun, fries, coleslaw, gherkins, caramelised onions  
£12.5

Add Tasty Lancashire, Applewood, Garstang blue, Garstang White Cheese or Bacon £1.5

Steak & Chili Salad  
Marinated sirloin steak, mango, chili, carrot, baby gem, lime & coriander dressing  
£14

## Sides

Thick Cut Chips  
Skinny Fries  
Onion Rings  
Seasonal Vegetables  
£3



# Sunday Lunch

## Roast Striploin of Cumbrian Beef

*Served pink, please request for cooked through*

Mashed potatoes, roast potatoes, Yorkshire pudding, red wine gravy

£12

## Roast Lune Valley Leg of Lamb

Mashed potatoes, roast potatoes, mint sauce, red wine gravy

£12

## Free Range Chicken Supreme

Mashed potatoes, roast potatoes, red wine gravy

£12

## Asparagus & Walnut Roast

Mashed potatoes, roast new potatoes, vegetable gravy

£11

## Sunday Roast Sides

Cauliflower cheese

Pigs in Blankets

Honey & Thyme Roasted Shallots

Roasted Beetroot & Pine Nuts

£2

Children's portions are available £6.5



# Desserts

Selection of English Lakes Ice Cream & Sorbet

Two or Three Scoops:

Madagascar Vanilla, Death by Chocolate, Crushed Strawberry, Maple & Walnut, Rum & Raisin Ice Cream  
Lemon, Raspberry or Orange Sorbet

£3 / 4

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

£6

White Chocolate Panna Cotta

Honeycomb. strawberries

£6

Treacle Tart

Orange, crème fraîche

£5.5

Dark Chocolate Torte

Salted caramel, raspberry sorbet

£6

Cheese Board

Tasty Lancashire, Garstang Blue, Garstang White, Apple Chutney & Cheese Biscuits

£7.5

# Digestif

Cockburn's Fine Ruby Port- £3.4

Colheita 1992 Tawny Port- £4

Courvoisier VS Cognac- £3.1

'H' by Hine- £3.7

Baron De Signognac 20yr- £4.7

125ml / 35cl Bottle

Pacherenc de Vic Bilh Sauvignon Blanc dessert wine £6 £18.5

Elysium Black Muscat red dessert wine £9 £28.5



# 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 & nineteenth centuries Lancaster became a thriving port, trading cotton, sugar, rum & other goods to every corner of the world via the River Lune, just a few minutes' walk from The Merchants. Lancaster quay & Castle Hill at the time would have been bustling with tradesmen, sailors & local customs officers.

The main building above the pub, now occupied by Harrison Pitt Architects, was built in the mid eighteenth century using local S&Stone. The site was occupied by the offices of the Pusey Hall Estate at the turn of the nineteenth century & 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 & 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 & spirit merchant, first listed in local directories in 1851. Richard Hinde & his family occupied the premises for almost 100 years, & the barrel-vaulted cellars beneath the main warehouse would have been the perfect place to store their wine, spirits & porters. The thick stone walls maintain a steady, cool temperature, & 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 & 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 & 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, & in 1984 *Merchants 1688* was born.

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- See back page for Allergy advice



### Allergy Advice:

We meet strict hygiene guidelines in our kitchen, however due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. Please to speak to a member of staff in our restaurant if you have any food allergies or intolerance.

Due to the presence of some ingredients used in our kitchen, we can never guarantee a dish is completely free from any allergens or specific ingredients.

### Suppliers:

Udale – Morecambe

Cornvale – Kirby Lonsdale

Parsons – Kendal

My Fish Company – Fleetwood

**THANK YOU FOR YOUR VISIT!**

**WE ARE CONSTANTLY IMPROVING WHAT  
WE DO HERE AT THE MERCHANTS 1688**

**PLEASE TAKE THE TIME TO TELL US ABOUT  
YOUR EXPERIENCE BELOW:**



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