



Snacks & Nibbles

Maple & Bourbon Glazed Chipolatas

£4

Lemon & Thyme Marinated Olives (*vegan*)

£4

Baked Ciabatta, Spiced Hummus, Smokey Black Bean Hummus (*vegan*)

£3.5

Pork Belly Sausage Roll, Homemade Brown Sauce

£4

Lancashire Cheese Rarebit, Caramelised Red Onions

£4

Starters

Beetroot & Treacle Cured Salmon

Chicory, baby beetroot, salmon caviar

£8

Baked French Onion Soup

Lancashire cheese crouton, brown bread, chive butter

£6

Seared King Scallops

Black pudding, roasted cauliflower, green apple

£9.5

Butternut & Pecan Puff Pastry Tart (*available vegan*)

Feta & blackberry salad

£7

Rosemary Baked Brie

Pistachio crumb, baked ciabatta, homemade chutney

£7.5

Smoked Duck Breast

Honey pecans, blackberries, parsnip crisp, truffle oil

£8

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- See back page for Allergy advice



Mains

From the Garden

Chickpea & Kidney Bean Burger (*vegan*)

Pretzel bun, thick cut chips, coleslaw, gherkins, caramelised onions

£12.5

Add Vegan Cheese, Tasty Lancashire, Brie or Garstang Blue Cheese

£1.50

Roasted Vegetable & Pearl Barley Hotpot (*vegan*)

Crispy sweet potato, baked ciabatta

£12

Crispy Hen Eggs

Feta, roasted butternut squash, puy lentils, black kale

£13

Curried Carrot & Cauliflower Filo Parcel (*vegan*)

Bombay potatoes, carrot puree, roasted broccoli

£14

Roasted Fig & Goats Cheese Salad (*available vegan*)

Apple, pecans, maple & orange vinaigrette

£12

From the Sea

Roasted Cod Loin

Crushed potatoes, black kale, shrimp & cucumber butter

£15

Beer Battered Haddock & Chips

Crushed peas, tartare sauce

£12.5

Catch of the Day

See our specials board



From the Farm

8oz Fillet Steak

Roasted cherry tomatoes, roasted shallots, thick cut chips, side salad

£24

Garstang Blue Cheese or Peppercorn Sauce

Cornfed Chicken Breast

Lancashire haggis, mashed potato, tenderstem broccoli, mushroom & sage sauce

£15

Lancashire Hotpot

Pickled red cabbage & baked ciabatta

£14

Braised Beef Shin & Ale Pie

Mashed potato, seasonal vegetables

£15

Roast Pork Belly

Puy lentils, roasted cauliflower, black kale, eau de vie jus

£14

Merchants Beef Burger

Pretzel bun, thick cut chips, coleslaw, gherkins, caramelised onions

£12.5

Add Tasty Lancashire, Brie, Garstang Blue Cheese or Bacon

£1.5

Sides

Thick Cut Chips

Onion Rings

Seasonal Vegetables

Side Salad

Warm Ciabatta & Butter

Garlic Ciabatta

£3

*Smaller Portion



Lunch Menu (Available 12-5pm Monday - Saturday)

Beer Battered Haddock & Chips

Crushed peas & tartare sauce

£12.5 / £8*

Lancashire Hotpot

Pickled red cabbage & rosemary ciabatta

£14 / £9*

Merchants Burger

Chips, gherkins, caramelised onions

£12.5 / £8*

Chickpea & Kidney Bean Burger

Chips, gherkins, caramelised onions

£12.5 / £8*

Add Vegan Cheese, Tasty Lancashire, Brie, Garstang Blue or Bacon £1.5

Sandwiches

All our sandwiches are served on a choice of ciabatta, brown bloomer, or gluten free roll, with coleslaw & root vegetable crisps

Roast beef striploin, horseradish, caramelised onions

£7

Tasty Lancashire cheese, homemade chutney

£6

Roasted peppers & onion, hummus (*vegan*)

£6

Bacon, brie, cranberry sauce

£6.5

Crispy buttermilk chicken, chipotle mayonnaise

£7

Add Soup or Chips

£2

Deli Board

Three items from the list below, served with warm ciabatta, chutney & coleslaw

Tasty Lancashire, Garstang Blue, Brie, Goats Cheese, Feta,

Chipolatas, Roasted Beef, Treacle Cured Salmon,

Olives, Roasted Pepper & Onions, Hummus

£10 (£3 each addition item)

• See back page for Allergy advice



Desserts

English Lakes Ice Cream, Shortbread Biscuit
Madagascan Vanilla, Chocolate, Crushed Strawberry,
Pistachio, Mint Choc Chip, Rum & Raisin Ice Cream
Raspberry or Orange Sorbet

Two Scoop, £3
Three Scoop, £4

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream
£6

Chocolate Crème Brulee
Pistachio ice cream
£6.5

Lemon Posset
Shortbread biscuit, blueberries, sherbet
£5.5

Pineapple Upside-Down Cake (*vegan*)
Mango & coconut ice cream, coconut, rum & mint syrup
£6

Local Cheese Board
Homemade chutney, cheese biscuits
For one, £7.5
For two, £12.5

Digestif

Cockburn's Fine Ruby Port
Colheita 1992 Tawny Port
Courvoisier VS Cognac
'H' by Hine
Baron De Signognac 20yr

| | 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 19th 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

Ulverstone Meat – Ulverstone

The Cheese Larder - Kendal

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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