



MERCHANTS
1688

SUNDAY ROAST

MENU

FOOD
SERVICE

12.00 PM -
7.00 PM

STARTERS

OLIVES - 4

Rosemary & lemon

MAPLE GLAZED PORK BELLY - 8

Black pudding, apple sauce, beetroot

PARSNIP BHAJI - 6.5

Curried cauliflower puree, pickled cauliflower, coriander

BAKED FRENCH ONION SOUP - 6.5

Mature cheddar crouton, brown bloomer

ROASTED BEETROOT SALAD - 7

Burrata, pickled walnut puree, crouton, basil

BEEF CARPACCIO - 9

Blue cheese, pickled cauliflower, pear, crispy chickpea, winter truffle, watercress

SUNDAY ROASTS

ALL SERVED WITH ROAST POTATOES, YORKSHIRE
PUDDING, RED WINE GRAVY & SEASONAL VEGETABLES

CHILDRENS PORTIONS - 7

DRY-AGED BEEF STRIPLOIN - 14

Served pink

CORNFED CHICKEN SUPREME - 13

ROOT VEGETABLE NUT ROAST - 13

ROAST SPECIAL - MARKET PRICE

Please ask a member of staff for this week's special

MAIN COURSES

LANCASHIRE LAMB HOTPOT - 15

Pickled red cabbage, brown bloomer

CUMBERLAND SAUSAGE - 14

Mashed potato, roast carrot & parsnip, red wine gravy

SWEET POTATO & CHIPOTLE BURGER - 13

Pretzel bun, roast pineapple, vegan cheddar, hand cut chips, coleslaw

MOULES FRITES - 13

Mussels, Pernod cream sauce, shallot, fries, brown bloomer

SIDES

CAULIFLOWER & BROCCOLI CHEESE - 3

PIGS IN BLANKETS - 3

SEASONAL VEGETABLES - 3

Please see a member of staff for any dietary or allergen information