



MERCHANTS
1688

NIBBLES

- GORDAL & KALAMATA OLIVES - 5
- TRUFFLED BRIE - 5
honey, damson chutney, toasted brioche
- ROSEMARY & SEA SALT FOCACCIA - 5
black garlic butter
- DUCK SAUSAGE ROLL - 5
grain mustard mayonnaise
- MAPLE & BOURBON CHIPOLATAS - 4

STARTERS

- ROAST CAULIFLOWER - 7.5
burnt cauliflower puree, peanut crumble, grape, verjus
- BEEF CARPACCIO - 10
Appleby blue, beetroot, horseradish gel, watercress
- DUCK LIVER PARFAIT - 8.5
brioche, apricot gel, duck fat granola
- CRISPY DUCK EGG - 8
manchego, watercress veloute, potato rosti, black pudding
- KING SCALLOPS - 9.5
nduja butter, pea, samphire
- BAKED FRENCH ONION SOUP - 7.5
cheddar & thyme crouton, ciabatta

PLEASE SEE A MEMBER OF STAFF FOR ANY DIETARY
OR ALLERGEN INFORMATION



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MAIN COURSES

* LANCASHIRE LAMB HOTPOT - 16
pickled red cabbage, ciabatta

8 OZ AGED FILLET - 29
thick cut chips, balsamic grilled gem, vine tomato, beer
battered onion rings, peppercorn sauce

* MALT GLAZED CHICKEN BREAST - 17
salt baked celeriac, mushroom tuile, fried quail egg, walnut
mayonnaise, chicken jus, confit spring onion

* DUCK BREAST - 22
hispi cabbage, hazelnut, puffed wild rice, apricot gel,
potato rosti, duck jus

* BUTTERMILK CHICKEN BURGER - 15
chipotle mayonnaise, cheddar, fries, coleslaw

* WILD BOAR LOIN - 21
burnt cauliflower puree, garlic sausage, roasted onion,
braised pork cheek

CANNON OF LAMB - 23
oyster mushroom, apple & courgette chutney, crispy lamb
belly, anchovy, nasturtium, pickled shallot,
fondant potato, lamb jus

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* ROAST PEACH SALAD - 15

buffalo mozzarella, golden beetroot, brioche crouton,
raspberry dressing , smoked duck

* PEA & TARRAGON RISOTTO - 16

sun dried tomato, black garlic, toasted pine nuts

* SWEET POTATO & CHIPOTLE BURGER - 14

roasted pineapple, cheddar, fries, coleslaw

* TIRRI BEER BATTERED HADDOCK - 14.5

thick cut chips, crushed peas, tartar sauce
curry sauce - 1

* ROAST COD LOIN - 17

spiced potato terrine, roast cauliflower, golden raisin, hazelnut

SIDES

HAND CUT CHIPS, LEMON & THYME SEA SALT - 4

BEER BATTERED ONION RINGS - 3.5

NDUJA MACARONI & CHEESE - 6

CONFIT HISPI CABBAGE, HAZELNUT ROMESCO - 3.5

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