



MERCHANTS  
1688

# LUNCH MENU

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SERVED 12-4PM  
MONDAY - SATURDAY



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## BAR SNACKS

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LEMON & THYME OLIVES- 5

HOUSE BAKED FOCACCIA- 5  
rosemary & sea salt, herb butter

KOREAN PORK BELLY- 7  
spring onion, sesame, pineapple

RAREBIT CRUMPET- 7  
braised beef brisket

## STARTERS

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BRAISED BEEF FRITTER- 9.5  
gherkin ketchup, mushroom, horseradish, beef jus

PORK SCOTCH EGG- 10  
cumberland sauce

ROAST PUMPKIN SALAD- 9  
whipped goats cheese, chicory, pine kernel,  
cranberry dressing

BAKED FRENCH ONION SOUP- 9  
cheddar & thyme crouton, house focaccia

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



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## MERCHANTS' CLASSICS

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72 HOUR LAMB HOTPOT- 18  
pickled red cabbage, house focaccia

TIRRIL BEER BATTERED HADDOCK- 17  
thick cut chips, crushed peas, tartar sauce  
curry sauce - 2

DRY AGED BEEF BURGER- 17  
raclette cheese, dried beef tomato, pretzel bun,  
roast shallot mayonnaise, fries, apple & fennel slaw

## SMALLER PORTIONS

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72 HOUR LAMB HOTPOT- 14  
pickled red cabbage, house focaccia

TIRRIL BEER BATTERED HADDOCK- 12.5  
thick cut chips, crushed peas, tartar sauce  
curry sauce - 2

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## MAIN COURSES

locally sourced, in season dishes  
designed by Head Chef William Graham

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MUSHROOM & CHESTNUT RISOTTO- 18.5  
wild mushrooms, crispy rocket, autumn truffle

COD LOIN- 21  
roast cauliflower, grapes vin jean, chicory, hazelnut

RUMP STEAK- 20  
nduja potato hash, chimichurri, fried egg

\* SALT-BAKED BEETROOT- 17  
whipped goats cheese, crispy kale, rosemary crisps,  
beetroot relish, pine nut gremolata

VENISON HAUNCH- 26  
liquorice, venison sausage, golden beetroot,  
celeriac, smoked elderberry jus

## SIDES

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HAND CUT CHIPS, LEMON & THYME SEA SALT- 4

BUTTERMILK ONION RINGS- 4

NDUJA MACARONI & CHEESE- 6

DAUPHINOISE POTATOES- 4

BUTTERED CABBAGE, APRICOT, PINE KERNEL- 4

PARMESAN FRIES, TRUFFLE OIL, BLACK PEPPER- 5

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## SANDWICHES

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HOUSE ROSEMARY FOCACCIA,  
APPLE & FENNEL SLAW &  
ROOT VEGETABLE CRISPS

ROAST BEEF STRIPLOIN 9.5  
shallot mayonnaise, watercress

APPLEBY CHEDDAR 8  
orchard chutney, chicory

COURGETTE & RED PEPPER 8  
hazelnut romesco

CRISPY KOREAN PORK BELLY 9  
pineapple salsa

ADD CHIPS OR FRIES 3

ADD PARMESAN, TRUFFLE 4  
& BLACK PEPPER FRIES

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## DESSERTS

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STICKY TOFFEE PUDDING 8  
vanilla ice cream, crystalised pistachio

SPICED PUMPKIN MOUSSE 8  
candied pecan, maple sponge,  
nutmeg & vanilla ice-cream

CHOCOLATE FONDANT 9  
chocolate sauce, peanut butter ice cream

PEACH PARFAIT 8  
raspberry gel, almond crumble, raspberry sorbet

ENGLISH LAKES ICE CREAMS 3  
& SORBET, 2 SCOOPS  
Vanilla, Chocolate, Strawberry, Rum & Raisin,  
Mint Choc Chip (Ice Creams)  
Orange, Strawberry, Apple (Sorbets)  
Extra scoop- 1

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