



MERCHANTS  
1688

## 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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LOBSTER RAVIOLI- 11  
autumn truffle, lobster bisque

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

TRUE GRIT CHEDDAR TART- 10  
celeriac, black garlic, apple remoulade, hazelnut

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



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## MAIN COURSES

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

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*WILD MUSHROOM & CHESTNUT RISOTTO-	18.5
crispy rocket, autumn truffle	
*COD LOIN-	21
roast cauliflower, grapes vin jean, chicory, hazelnut	
VENISON HAUNCH-	26
liquorice, venison sausage, golden beetroot, celeriac, smoked elderberry jus	
BARBEQUE GLAZED CHICKEN BREAST-	21.5
autumn truffle, sweetcorn & pancetta tart, baby corn, mushroom, tarragon jus	
HALIBUT LOIN-	23
fondant potato, fine beans, chervil oil, lobster bisque	

## 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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## MERCHANTS' CLASSICS

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- \* 72 HOUR LAMB HOTPOT- 18  
pickled red cabbage, house focaccia
- 80Z AGED FILLET- 32  
beef & potato terrine, smoked bone marrow butter,  
buttermilk onion ring, chicory  
peppercorn sauce- 2  
blue cheese sauce- 2  
red wine jus- 2
- \* SALT-BAKED BEETROOT- 17  
whipped goats cheese, rosemary crisps, crispy kale,  
beetroot relish, pine nut gremolata
- \* 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

\*EVERY WEDNESDAY  
FROM 5PM  
CHOOSE ANY DISH WITH  
AN ASTERIX & A CHOICE OF  
DRINK FOR £16.88

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