



MERCHANTS
1688

LUNCH MENU



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BAR SNACKS

- LEMON & THYME OLIVES- 5
- HOUSE BAKED FOCACCIA- 5
rosemary & sea salt, chimichurri butter
- KOREAN PORK BELLY- 7
spring onion, sesame, pineapple
- LANCASTER BREWERY RAREBIT- 8
house crumpet, braised beef brisket

STARTERS

- BRAISED BEEF FRITTER- 10
gherkin ketchup, mushroom, horseradish, beef jus
- PORK SCOTCH EGG- 11
cumberland sauce
- ROAST PUMPKIN SALAD- 9
whipped goats cheese, chicory, pine kernel,
cranberry dressing
- BAKED FRENCH ONION SOUP- 9
cheddar & thyme crouton, house focaccia

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



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MERCHANTS' CLASSICS

- 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 & celeriac slaw

SMALLER PORTIONS

- 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

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

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

RUMP STEAK- 21
nduja potato hash, chimichurri, fried egg

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

VENISON HAUNCH- 27
liquorice, venison sausage, golden beetroot,
celeriac, smoked elderberry jus

SIDES

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

HOUSE ROSEMARY FOCACCIA,
APPLE & CELERIAC 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

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, vanilla ice cream

ORANGE PARFAIT 8
chocolate soil, chocolate mousse

ENGLISH LAKES ICE CREAMS 3
& SORBET, 2 SCOOPS
Vanilla, Chocolate, Strawberry, Rum & Raisin,
Mint Choc Chip (Ice Creams)

House Sorbet- ask a member of staff for todays selection
Extra scoop- 1

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