

#### **SNACKS**

- LEMON & THYME OLIVES- 5
- HOUSE BAKED FOCACCIA- 5 rosemary & sea salt, wild garlic butter
  - KOREAN PORK BELLY- 6 spring onion, sesame, pineapple
    - LAMB FRITTER 6
      chimichurri

## **STARTERS**

- LOBSTER RAVIOLI- 12 black truffle, lobster bisque
- BRAISED BEEF FRITTER- 10 gherkin ketchup, mushroom, horseradish, beef jus
  - HEIRLOOM TOMATO- 10 burrata, Ilum E.V.O.O, pistachio, basil, crouton
    - SHETLAND MUSSELS- 9 stout loaf, Guinness foam, hollandaise
    - BAKED FRENCH ONION SOUP- 9 cheddar & thyme crouton, house focaccia
- WILD MUSHROOM PARFAIT- 10 Tuck's everyday bread, truffle, madeira & shallot jam

PLEASE INFORM A MEMBER OF STAFF OF ANY DIETARY
OR ALLERGEN REQUIREMENTS

ALL OUR FISH IS PREPARED ON SITE SO THERE MAY BE SMALL BONES OR SHELL IN SOME DISHES



#### MAIN COURSES

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

- WILD GARLIC GNUDI- 18 spring vegetables, black truffle, parmesan, wild rice
- CHALK STREAM TROUT- 22 watercress velouté, clams, potato rosti, asparagus, Cumbrian rapeseed
  - HERDWICK LAMB CANNON- 29 morel mushroom, romesco, goats curd, ramson, courgette, asparagus, black olive
  - HALIBUT LOIN 24 lime leaf fondant potato, fine beans, tempura mussels, coconut & lemongrass bisque

### SIDES

- HAND CUT CHIPS, SEA SALT- 5
  - BUTTERMILK ONION RINGS- 5
  - NDUJA MACARONI CHEESE- 7
- CHARRED CAESAR SALAD- SMOKED ANCHOVY- 6
  - BUTTERED CABBAGE, PINE KERNEL- 4
- PARMESAN FRIES, TRUFFLE OIL, BLACK PEPPER- 6

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# MERCHANTS' CLASSICS

- 72 HOUR LAMB HOTPOT- 19 pickled red cabbage, house focaccia
- 80Z AGED FILLET- 33
  beef & potato terrine, smoked bone marrow butter,
  buttermilk onion ring, chicory
  peppercorn sauce- 2
  blue cheese sauce- 2
  red wine jus- 2
- ROASTED PEPPER & HAZELNUT RISOTTO- 18 courgette, mascarpone, olive crumb
  - TIRRIL BEER BATTERED HADDOCK- 17 thick cut chips, crushed peas, tartar sauce curry sauce 2
  - SHORTRIB & BONE MARROW PIE 25 cauliflower cheese puree, roasted cauliflower, pickled walnut & beer vinegar gel, hand cut chips, ale gravy

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