



MERCHANTS  
1688

# LUNCH MENU

---



MERCHANTS  
1688

## 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

---

BRAISED BEEF FRITTER- 10  
gherkin ketchup, mushroom, horseradish, beef jus

WILD MUSHROOM PARFAIT- 10  
tuck's every day bread, truffle, madeira & shallot jam

HEIRLOOM TOMATO- 10  
burrata, lllum E.V.O.O, pistachio, basil, crouton

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

---

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

## MERCHANTS' CLASSICS

---

72 HOUR LAMB HOTPOT- 19  
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,  
gherkin ketchup, fries, apple & celeriac remolade

## 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

---

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



MERCHANTS  
1688

## MAIN COURSES

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

---

- ROASTED PEPPER & HAZELNUT RISOTTO- 18  
courgette, marscapone, olive crumb, basil oil
- CHALK STREAM TROUT- 22  
watercress veloute, clams, potato rosti, asparagus,  
Cumbrian rapeseed
- RUMP STEAK- 21  
nduja potato hash, chimichurri, fried egg
- FRESH LOBSTER ROLL- 21  
brioche, crab & tarragon mayonnaise,  
pickled fennel, seaweed fries
- HERDWICK LAMB CANNON- 29  
morel mushroom, romesco, goats curd, ramson,  
courgette, asparagus, black olive

## 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
- 

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



MERCHANTS  
1688

## SANDWICHES

---

HOUSE ROSEMARY FOCACCIA,  
APPLE & CELERIAC REMOLADE, HERB SALAD

---

ROAST BEEF STRIPLOIN 9.5  
mustard 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

---

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



MERCHANTS  
1688

## DESSERTS

---

STICKY TOFFEE PUDDING- 8  
vanilla ice cream, crystalised pistachio

MILK CHOCOLATE DELICE- 8  
brown bread ice cream, frosted pecan

YORKSHIRE RHUBARB- 9  
meringue, golden syrup sponge,  
rhubarb & ginger ice cream

ORANGE PARFAIT- 8  
chocolate soil, dark chocolate mousse,  
brulée clementine

AFFOGATO- 8  
Atkinsons espresso, vanilla ice cream, almond biscuit,  
Kaluha/ Frangelico/ Disaronno/ Cointreau

2 SCOOPS ENGLISH LAKES ICE CREAMS- 4  
& HOUSE SORBET  
almond biscuit

Vanilla, Chocolate, Strawberry,  
Rum & Raisin, Mint Choc Chip  
Sorbet- please ask a member of staff for our selection

---

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