



MERCHANTS  
1688

## SNACKS

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- LEMON & THYME OLIVES- 5
- HOUSE BAKED FOCACCIA- 5  
shallot & smoked cheddar butter
- SMOKED PRAWN BEIGNET- 6  
cider & apple relish
- LAMB FRITTER- 6  
chimichurri

## STARTERS

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- TUNA TARTARE- 12  
charred watermelon, wasabi, black ginger, potato rosti
- BRAISED BEEF FRITTER- 10  
burnt carrot puree, red wine jus, Courtyard's blue, pickled carrot
- HEIRLOOM TOMATO- 10  
burrata, llum 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  
malthouse toast, truffle, madeira & shallot jam

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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



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## MAIN COURSES

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

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COURGETTE GNUDI-	19
jersey royals, garden vegetables, black truffle, parmesan, wild rice	
CHALK STREAM TROUT-	23
watercress velouté, clams, potato rosti, stem broccoli, Cumbrian rapeseed	
SALT MARSH LAMB CANNON-	29
goats curd, romesco, courgette & basil puree, black olive, tempura courgette	
MARKET SPECIAL FISH-	
fondant potato, fennel, tempura mussel, buttermilk & dill sauce	

## SIDES

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HAND CUT CHIPS, SEA SALT-	5
BUTTERMILK ONION RINGS-	5
NDUJA MACARONI CHEESE-	7
WALDORF SALAD-	5
BUTTERED HISPI CABBAGE, PINE KERNEL-	4
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL-	6
JERSEY ROYALS. SEAWEED BUTTER-	6

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## MERCHANTS' CLASSICS

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- 72 HOUR LAMB HOTPOT- 19  
pickled red cabbage, house focaccia
- 80Z AGED FILLET- 33  
beef & potato terrine, smoked bone marrow butter,  
buttermilk onion ring, herb salad
- peppercorn sauce- 2.5  
blue cheese sauce- 2.5  
red wine jus- 2.5
- ROASTED PEPPER & HAZELNUT RISOTTO- 18  
basil, courgette, mascarpone, olive crumb
- TIRRIL BEER BATTERED HADDOCK- 18  
thick cut chips, crushed peas, tartar sauce
- curry sauce - 2.5
- BEEF SHORT RIB & RED WINE PIE- 25  
hispi cabbage, crispy mushrooms, thick cut chips  
L8 harvest vinegar & shallot gel, red wine jus
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