



MERCHANTS
1688

SNACKS

LEMON & THYME OLIVES- 5

HOUSE BAKED FOCACCIA- 5
shallot & smoked cheddar butter

TEMPURA MUSSELS- 6
wasabi mayonnaise

LAMB FRITTERS- 6
chimichurri

STARTERS

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

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

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

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
NEW POTATOES. SEAWEED BUTTER-	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, 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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