



MERCHANTS
1688

SNACKS

- LEMON & THYME OLIVES- 6
- HOUSE BAKED FOCACCIA- 5
rosemary & parmesan butter
- TEMPURA MUSSELS- 6
curried mayonnaise
- PORK & NDUJA SAUSAGE ROLL- 6
mustard mayonnaise

STARTERS

- TUNA TARTARE- 12
mango, hot honey, sweetcorn, coriander
- PORK TENDERLOIN- 11
liquorice, celeriac puree, apple & black garlic tartin
- HERITAGE CARROT- 9
carrot top & caraway pesto, smoked carrot puree, hazelnut, mascarpone
- BARBEQUED LOBSTER- 12
smoked hollandaise, carrot, fennel cracker
- BAKED FRENCH ONION SOUP- 9
rarebit crouton, house focaccia
- TWICE BAKED PUMPKIN SOUFFLE- 10
creamed kale, hazelnut

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

- ROAST CAULIFLOWER - 19
miso glaze, tahini butter beans, celeriac, chimichurri,
molyneux kale
- BARBEQUED MONKFISH TAIL - 23
apricot glaze, roasted cauliflower, raisin & sherry dressing,
caper, spiced crab naan
- GRESSINGHAM DUCK BREAST - 28
molyneux kale, salted currants, duck jus, duck ragout,
celeriace puree, sakura vinegar
- CELERIAC FONDANTS - 19
parmesan, roasted maitake mushroom, pickled mustard,
apple gel, roasted hazelnut
- CUMBRIAN CHICKEN BREAST - 22
madeira glaze, pancetta, crushed celeriac, maitake mushroom,
molyneux kale, chicken jus
-

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MERCHANTS' CLASSICS

72 HOUR LAMB HOTPOT- 20
pickled red cabbage, lamb fat focaccia

8OZ AGED BEEF FILLET- 33
beef & potato terrine, smoked bone marrow butter,
buttermilk onion ring, herb salad

peppercorn sauce- 2.5

blue cheese sauce- 2.5

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

CREAMED KALE, HAZELNUT- 4

PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL- 6

BEEF & POTATO TERRINE, CHIMICHURRI- 6

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DESSERTS

- STICKY TOFFEE PUDDING- 8
butterscotch ice cream, crystalised pistachio
- MILK CHOCOLATE DELICE- 8
maltose caramel, sherry & raisin ice cream, frosted pecan
- HONEY PANNA COTTA- 9
quince, marigold, honeycomb, orchard sorbet, hazelnut & rye crumble
- SATSUMA PARFAIT- 8
dark chocolate mousse, brûlée satsuma
- AFFOGATO- 8
Atkinsons espresso, vanilla ice cream, hazelnut & raspberry biscuit,
Kaluha/ Frangelico/ Disaronno/ Cointreau
- 2 SCOOPS ENGLISH LAKES ICE CREAMS-
OR HOUSE SORBET 4
hazelnut & raspberry biscuit
Vanilla, Chocolate, Strawberry,
Rum & Raisin, Mint Choc Chip
House Sorbet- ask a member of staff for todays selection

SPECIALITY COFFEE

- ATKINSONS LIQUEUR COFFEE- 8
Jameson's/ Cointreau/ Baileys/ Kahlua/
Disaronno/ Frangelico, cream float
- ORANGE HOT CHOCOLATE- 7
Cointreau, chocolate drops, cream, orange crisp

WHISKY JOURNEY

- 3 SAMPLES OF TAMDHU OR GLENGOYNE INCREASING IN AGE
- TAMDHU- 17
GLENGOYNE- 19.5

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OR ALLERGEN INFORMATION