



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
- 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



MERCHANTS  
1688

## 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
- 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
- 

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

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

---

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  
butterscotch ice cream, crystalised pistachio
- DARK CHOCOLATE DELICE- 8  
chocolate soil, sherry & raisin ice cream, sherry gel
- 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
- 

PLEASE SEE A MEMBER OF STAFF FOR ANY DIETARY  
OR ALLERGEN INFORMATION