



MERCHANTS
1688

SNACKS

LEMON & THYME OLIVES-	6
GORDAL OLIVES-	6
IN HOUSE FOCACCIA-	6
basil & confit garlic butter	
TEMPURA MUSSELS-	5
Bloody Mary ketchup	
PORK & NDUJA SAUSAGE ROLL-	6
mustard mayonnaise	

STARTERS

TUNA TARTARE-	12
mango, hot honey, polenta, coriander	
BAKED FRENCH ONION SOUP-	10
rarebit crouton, house focaccia	
HERITAGE CARROTS-	9
carrot & hazelnut romesco, sorrel, mascarpone	
PORT OF LANCASTER SMOKED MACKEREL PATE-	11
Glengoyne whisky, toasted brioche, granny smith, dill	
BROCCOLI & BLUE CHEESE RAVIOLO-	9
broccoli veloute, puffed wild rice, Young Buck blue cheese	
BRAISED BEEF FRITTER-	12
gherkin ketchup, red wine jus, fennel, shimeji, horseradish	

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

- ROASTED CAULIFLOWER - 19
miso glaze, tahini butter beans, sorrel,
confit garlic & cauliflower puree, Molyneux kale
- PORK BELLY - 23
celeriac & cider glaze, black pudding,
caramelised onion, leek, pickled apple, pork jus
- CRAPAUDINE BEETROOT FONDANTS - 20
ajo blanco, balsamic black olive,
chicory, smoked almond
- CUMBRIAN CHICKEN BREAST - 24
madeira glaze, pancetta, hispi cabbage,
tempura enoki, chicken & leek "pie"
- MARKET SPECIAL FISH -
buttermilk, potato & courgette sauce,
lovage oil, Morecambe bay mussels
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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	
Young Buck blue cheese sauce- 2.5	
TIRRIL BEER BATTERED HADDOCK-	18
hand cut chips, tartare sauce, crushed peas, charred lemon	

SIDES

HAND CUT CHIPS, SEA SALT-	5
BUTTERMILK ONION RINGS-	6
HISPI CABBAGE, SMOKED ALMONDS-	4
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL-	6
BEEF & POTATO TERRINE, CARROT ROMESCO-	6
MARMALADE GLAZED CARROTS-	4

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DESSERTS

- STICKY TOFFEE PUDDING- 9
marmalade ice cream, orange tuile, crystalised pistachio
- PECAN PRALINE PARFAIT- 10
chocolate soil, cocoa nib, croissant, pedro ximinez
- VANILLA PANNA COTTA- 10
forced Yorkshire rhubarb, champagne, hazelnut & ginger crumble
- PINEAPPLE UPSIDEDOWN CAKE- 9
compressed pineapple, coconut & lemongrass ice cream
- AFFOGATO- 5/8
Atkinsons espresso, vanilla ice cream, brown butter biscuit,
Kaluha/ Frangelico/ Disaronno/ Cointreau
- 2 SCOOPS ENGLISH LAKES ICE CREAMS- 4
OR HOUSE SORBET
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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