



MERCHANTS 
1688

APRIL 25
TASTING MENU
BY WILL GRAHAM

CRAB, APPLE, AVOCADO
CREME FRAICHE PUREE

PORK, SCALLOP & BRIOCHE TARTLET
CARAMELISED APPLE GEL

APPLEBY DUCK EGG
SUMMER TRUFFLE, POMME PUREE, SHIMEJI MUSHROOM

DUCK FAT & ONION FOCACCIA

SMOKED DEER TARTARE
BEER, FERMENTED CELERIAC, MUSHROOM CRISP

POACHED MONKFISH
GREEN OLIVE & ASPARAGUS ESPUMA, WHITE ASPARAGUS

LAMB LOIN & SWEETBREAD
WILD GARLIC, ALMOND CRUMB, MADEIRA, BLACK GARLIC

VANILLA YOGHURT
RHUBARB COMPOTE, BLOOD ORANGE, CITRUS FEUILLETINE

BERGAMOT CREAM
WHITE CHOCOLATE TUILE, VERBENA CURD, CREME FRAICHE SORBET

PORT & STILTON TRUFFLE

PATE DE FRUIT

UNFORTUNATELY WE CANNOT CATER TO ALLERGENS OR
DIETARY REQUIREMENTS ON TASTING MENUS