

SNACKS & STARTERS

PRESERVED LIME & CHILLI OLIVES- 6.5

GORDAL OLIVES- 6.5

IN HOUSE BAKED FOCACCIA- 8
-salted butter

HUMMUS WITH RED PEPPER ROMESCO- 6
za'atar, fennel crackers

TUNA TARTARE- 12
sesame, smoked paprika, seaweed, pickled radish
Grenache Blanc | Languedoc, Roussillon | 125ml - 4.80

RICOTTA & COURGETTE RAVIOLI- 10
Isle of Wight tomato, confit garlic
Tempranillo Blanco | Rioja, Spain | 125ml- 5.20

SMOKED MACKEREL- 12
pickled blackberries, beetroot
Sauvignon Blanc | Marlborough, New Zealand | 125ml- 6.40

BAKED FRENCH ONION SOUP- 12
beef stock, gruyère crouton, house baked focaccia
Côtes Du Rhône | Rhône Valley, France | 125ml- 4.90

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

MAIN COURSES

72 HOUR LAMB HOTPOT-	23
pickled red cabbage, lamb fat focaccia	
Cabernet Sauvignon Languedoc, France 175ml- 6.60	
8OZ AGED BEEF FILLET-	37
10OZ BAVETTE -	33
beef & potato terrine, Café de Paris butter,	
buttermilk onion ring, herb salad	
Rioja Vega Gran Reserva Rioja, Spain 125ml- 11	
peppercorn sauce-	3
Young Buck blue cheese sauce-	3
DRY AGED LAMB LOIN-	33
tenderstem broccoli, turnip, confit lamb belly, girolle, lamb tongue jus	
Nuit St Georges Burgundy, France 125ml- 14	
GRILLED PEACH & BEETROOT SALAD-	20
whipped goats curd, chicory, pickled girolle, sumac, blackberry	
Reisling, Spatlese Mosel, Germany 175ml- 6.60	
MARKET SPECIAL FISH-	
pomme purée, pickled samphire, girolle, leek, mussels & crème fraîche	
Pinot Grigio Verona, Italy 175ml- 6.60	

SIDES

HAND CUT CHIPS, SEA SALT-	6
BUTTERED MASH-	6
TENDERSTEM BROCCOLI, MORNAY SAUCE-	8
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL-	7

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MERCHANTS 
1688

DESSERTS

DARK CHOCOLATE & MATCHA DELICE - 10
sesame, chocolate soil, white chocolate sorbet

BLUEBERRY CHEESECAKE - 11
honeycomb, honey ice cream, woodruff & blueberry compote

CARAMELISED PINEAPPLE TARTIN - 10
coconut sorbet

HOUSE SORBET & ICE CREAMS - 6
ask a member of staff for today's selection

AFFOGATO - 6
Atkinsons espresso, vanilla ice cream, brown butter biscuit

ADD A LIQUEUR - 3
Kahlua/ Frangelico/ Disaronno/ Cointreau

SPECIALITY COFFEE

ATKINSONS LIQUEUR COFFEE - 9
Jameson/ Cointreau/ Baileys/ Kahlua/
Disaronno/ Frangelico, cream float

ORANGE HOT CHOCOLATE - 9
Cointreau, chocolate drops, cream, orange crisp

WHISKY JOURNEY

3 SAMPLES OF TAMDHU OR GLENGOYNE INCREASING IN AGE

TAMDHU - 18

GLENGOYNE - 21

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