MERCHANTS 1688

SNACKS & STARTERS

PRESERVED LIME & CHILLI OLIVES- 6.5

GORDAL OLIVES- 6.5

IN HOUSE BAKED FOCACCIA- 8
-whipped whey butter

SPICED PUMPKIN HUMMUS- 7
sage, fennel crackers

SESAME CRUSTED TUNA- 12
cucumber, soy gel, dashi, seaweed cracker
Grenache Blanc | Languedoc, Roussillon | 125ml - 5.00

DUCK FAGGOT- 11
pickled cherry, turnip puree, sourdough crisp
Barolo | Piedmont, Italy | 125ml- 12.40

HOUSE SMOKED MACKEREL- 11
pickled blackberries, beetroot, hazelnut
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- 5.90

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

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MAIN COURSES

72 HOUR LAMB HOTPOT- 23
pickled red cabbage, lamb fat focaccia
Cabernet Sauvignon | Languedoc, France | 175ml- 7.10

8OZ AGED BEEF FILLET- 37

10OZ BAVETTE - 34
Café de Paris butter, buttermilk onion ring,beef & potato terrine, herb salad
Rioja Vega Gran Reserva | Rioja, Spain | 125ml- 11.40

peppercorn sauce- 3
Young Buck blue cheese sauce- 3

VENISON LOIN- 35
poached quince, chervil root, smoked parsnip puree, pancetta,
blackcurrant pontac, venison haggis
Nuit St Georges | Burgundy, France | 125ml- 14

CARAMELISED ONION DUMPLING- 22
ricotta, truffle, mushroom, leek & red wine glaze
Reisling, Spatlese | Mosel, Germany| 175ml- 6.60

MARKET SPECIAL FISH-
pomme purée, cauliflower veloute, cauliflower, buttermilk, dill apple
Pinot Grigio | Verona, Italy | 175ml- 6.60

SIDES-7

HAND CUT CHIPS, SEA SALT
BUTTERED MASH
CREAMED KALE
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL

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DESSERTS

DARK CHOCOLATE & COFFEE DELICE- 10
hazelnut, chocolate soil, white chocolate sorbet

BLACKBERRY CHEESECAKE- 11
muscovado ice cream, woodruff, sorrel

POACHED PEAR- 10
apple compote, malt caramel, nutty crumble, stout ice cream

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 Kahlua/ Frangelico/ Disaronno/ Cointreau - 3

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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OR ALLERGEN INFORMATION