

THE MERCHANT

BAR SNACKS

SCOTCH EGG mustard mayonnaise	5.50
SAUSAGE ROLL HP Sauce	5.50
PORK BELLY BITES apple purée	6.00
OX TAIL NUGGETS horseradish, maple gravy	6.00
KOREAN FRIED CAULIFLOWER (VG)	6.00
PADRÓN PEPPERS (VG) garlic, lemon, sumac oil	5.00

STARTERS

(OR CHOOSE TWO OR THREE TO SHARE!)

BUFFALO CHICKEN WINGS blue cheese sauce, celery	8.50
MAC 'N' CHEESE CROQUETTES (V) red pepper & tomato ketchup	7.00
DEVILLED WHITEBAIT black pepper baby squid, tartare sauce	8.50
GUACAMOLE TACOS (V) charred sweetcorn salsa, sour cream	7.50
HARISSA CAULIFLOWER (VG) molasses, date purée, toasted almonds	8.00

ROASTS

ALL SERVED WITH ROAST POTATOES, MIXED KALE
MAPLE-ROASTED CARROTS, MULLED RED CABBAGE,
YORKSHIRE PUDDING (EXCLUDING VEGAN ROAST), GRAVY

ROAST CHICKEN bread sauce	17.50
ROAST BEEF horseradish cream	19.00
ROAST PORCHETTA cider apple sauce	17.00
VEGAN WELLINGTON (VG)	15.50

LARGE PLATES

SHORT RIB & FLANK BURGER smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries	15.50
CIDER-BATTERED FISH AND CHIPS pease pudding, tartare sauce, gherkin ketchup	16.50
PORK SCHNITZEL duck egg, bacon jam, watercress, skin-on-fries	16.50
SWEET POTATO & COCONUT CURRY (VG) pak choi, wild rice, onion pakora	15.00
VEGAN CHEESEBURGER (VG) tomato relish, turmeric bun, skin-on fries	15.00
SIRLOIN STEAK chimichurri, watercress, thick-cut chips	23.00

SIDES

SKIN-ON FRIES (VG)	4.00
ROAST POTATOES	4.50
MIXED SALAD (VG) toasted sesame dressing	5.00

SOMETHING SWEET

DARK CHOCOLATE BROWNIE (V) salted molasses, coffee ice cream	7.00
ORANGE & LEMON POSSET (V)	7.00
SELECTION OF ICE CREAMS (V)	2.00

SCAN THE QR - for allergen & kcal info, or ask a member of the team for a calorie menu.

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – A discretionary service charge will be applied to your bill. Please speak to a member of the team for more info.

