



Autumnal Seasonal Menu

Appetisers & Sharing boards

– Prepared fresh in the Merchant Kitchen

Marinated Mediterranean Olives, with toasted Pitta, olive oil & aged Balsamic £5.20 (vg*d*)

Black olive Ciabatta, with herb infused oils £4.20 (v)

Feta stuffed Bell Peppers, with warm tomato & black olive Focaccia £5.50 (v)

Chargrilled, marinated Artichokes, toasted Pitta & Aioli £5.50 (vg*d*)

Butcher's Block

Merchants' hay smoked chicken, Melton Mowbray pork pie, with Warwick & Serrano hams, & chorizo. Served with ploughman's red onion chutney & chargrilled marinated artichoke heart, salad & fresh breads
£14.90

Fisherman's Catch (g*d*)

Cajun prawn popcorn, crayfish, Scottish smoked salmon & marinated anchovies with caperberries, salad leaves, lemon mayo, lemon oil & black olive ciabatta
£13.90

Allotment Heaven (nvvg*d*)

Sweet potato chips, feta stuffed bell peppers, pickled baby beets, marinated olives & artichokes, salad leaves & pumpkin seed salad. Served with aioli & toasted pitta breads
£12.50

Starters & Lighter Dishes

– Prepared fresh in the Merchant Kitchen

Goats Cheese (vn) £5.90

Cotswold, hazelnut crusted, baked, with a chicory & beetroot salad

Squid & Chorizo (g*d) £6.90 / £13.50

Pan fried in Pastis, & served on raw courgette noodles

Pâté £5.90

Smooth, free-range Cotswold chicken liver & Courvoisier, granary soldiers, redcurrant jelly & leaf

Fishcakes £6.50/£11.90

Scottish smoked salmon & smoked haddock, served with sweetcorn relish

Autumnal Superfood Salad (vvgd) £6.50/ £14.00

Balsamic roasted beetroot with fresh celeriac, apple quinoa & baby spinach

Chicken Salad (g*d) £6.90 / £13.50

Hay smoked Cotswold breast, with a raw celeriac, apple & radish salad

Smoked Freshwater Trout (d*) £6.20 / £12.40

With an olive & horseradish potato salad

Soup (vvdg*) £5.20

Fresh & seasonal & served with granary bread. Ask enquire for today's offering

(v) I'm a vegetarian (vv) I'm a vegan (g) I'm gluten free (g*) I'm gluten free if you ask
(n) I have nuts (d) I'm dairy free

To save writing the same words on every line, all our meats come from local farms, all eggs are free range. Unless stated otherwise, all our fish comes from sustainable sources from UK shores. Growing aside and as far as we can, every item on our menu is chopped, smoked, braised, tickled, charred, marinated, chutneyed, wilted, (you get the idea) here in the Merchants' kitchen. We hope you enjoy our efforts.

All of our dishes are prepared fresh on site. Please enquire with any 'Merchant' regarding any allergen concerns.

We have an extensive selection of dessert wines, ports & digestifs, just ask for our drinks book. It also lists our cocktails!

Mains

– Every dish is made fresh, from scratch. Patience has its rewards

Sea Bream, pan fried, with roasted artichokes, smoked salmon potato cake, & a white wine,

Double Cotswold cream & sorrel sauce £16.50 (g*)

Chicken Tagine, Cotswold free range breast, with Warwickshire free-range back bacon, baked in a Moroccan spiced apricot & red puy lentil tagine £15.50 (gd)

Proper Burger, 1/2lb prime seasoned beef, with mature Gloucester cheddar, crispy bacon served in a soft bap with & slow roasted tomato relish, hand cut chips & salad £14.50

Sea Bass. Pan seared with crushed new potatoes, crushed peas & lemon oil £15.20 (g)

Lamb Shank, British, with celeriac & potato bubble & squeak mash, slow braised red cabbage, rosemary & mint gravy £18.50

Bangers & Mash, Warwickshire reared pork & leek sausages, with creamy mashed potato & onion gravy £11.50

Vegetarian Bangers & Mash vegetarian Rosemary sausages, with creamy mashed potato & onion gravy £11.50 (v)

Pork Belly, slow braised in Hogan's cider, with a sticky, spiced, braised red cabbage, creamy mashed potato & local cider gravy £14.50 (d*)

Vegetarian Cassoulet, sausage & chorizo, roast tomato & spiced bean cassoulet with herb dumplings £12.40 (v)

Beetroot Bourguignon, with puy lentils, celeriac, roasted shallots & a fresh horseradish mash £13.50 (v)

Chargrills

– All our steaks are sourced from local farms & are 28 day aged (g*)

Rib Eye 8oz £23.90

Choose a Butter

Bloody Mary

Sirloin 8oz £23.90

& two sides

Garlic & Coriander

Rump 10oz £21.90

from below

Cracked Black Pepper

Side Dishes

– All our dishes are designed to be stand alone, but who doesn't want a naughty side?

Brandy Cream Sauce (g)

Gherkins, deep fried in a paprika dust (vvgd)

Hand cut Chips (vv*dg*)

Buttered new Potatoes (vv*)

Tomato & red onion Salad (vvg)

Minted Peas (vg)

Salted crispy Kale (vvgd)

Rocket, parmesan & balsamic Salad (vv*)

Olive oil Coleslaw (vvgd)

Sweet Potato Chips (vv*dg*)

all £3.20 each

Desserts

Strawberries & Chocolate Brownie, rich Belgian milk & dark chocolate. Served with reduced English strawberries & chocolate sauce (v)

Sticky Toffee Pudding, with Madagascan vanilla pod ice cream (v)

Apple & Pear Crumble with proper custard (vn)

Crème Brulée, vanilla burnt cream with summer fruit relish & a Viennese biscuit (vg*)

All £5.50

Naughty Little Desserts

Lemon Sorbet & Limoncello (vvgd)

Clotted Cream Ice Cream & Espresso (vvg)

Banana & Butterscotch Ice Cream, with a boozy toffee liqueur & biscuit crumble (vvg*)

All £3.90

Cheese Board – Cotswold brie, Taw Valley extra mature cheddar & Cropwell Bishop Stilton, served with the usual accompaniments £7.90 (vg*)

Ice cream & sorbets, made down the road £1.50 a scoop

Banana & Butterscotch

Clotted Cream (vg)

Chocolate (vg)

Strawberry (vg)

Blackcurrant sorbet (vvg)

Seville Orange Sorbet (vvg)

Mediterranean Lemon sorbet (vvg)