

Merchants of Warwick

English Wine Bar & Grill House

Christmas Menu, 2017

Menu 1

Starts

– Fresh from the Merchants' kitchen

Posh Prawn Cocktail, bloody Mary butter & char-grilled ciabatta soldiers (g*a*)

Cotswold Brie Wedges, lightly breaded & deep fried, served with a Gordon's gin & redcurrant sauce, & leaf garnish (va*)

Soup, baked potato & white bean, with crispy potato hay, basil oil & granary bread (vvg*d*)

Pâté, smooth free range Cotswold chicken liver & Courvoisier, leaf salad, caramelised red onion jelly & granary toast (g*a)

Mains

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

Cod, herb crusted pan baked loin fillet, served with a new potato, leek & spring green parsley cream broth, with capers (g*a*)

Beetroot Bourguignon, slow roasted heritage beetroots, shallots & puy lentils in a rich sauce, served with creamy mash (vv*g*d*a)

Turkey, locally sourced, roasted with Warwick pork & leek stuffing, roasties, roasted winter vegetables & greens with lashings of gravy (d*na)

Beef, 10 hour slow braised Warwick blade with horseradish cream mash, roasted winter veg & lashings of gravy (d*a)

Side Dishes

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

Roast Potatoes (vv)(+£2.50 per person)

Buttered Carrots & Savoy Cabbage (vv*)(+£2.50 per person)

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

Desserts

– Can you really say no?

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

Crème Brûlée, vanilla burnt cream with a boozy black cherry relish & a Viennese biscuit (vg*)

Christmas Pudding, with proper custard & redcurrants (v)

All the desserts listed have been lovingly whipped, plumped & prepped in our kitchens. The cleverness of our chefs' sweet manipulations is directly proportionate to the smile on your face when you take a bite

(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 am dairy free (d*) I can be dairy free. Please contact us with your dietary requirements & any queries over our allergen content

2 Courses £17.50

3 Courses £21.50

Please drop us a line for bookings, pre-order sheets & deposit details

Little Nippers

All of our dishes on this menu can be made children-friendly

Whilst never expected, all tips are appreciated & divided equally amongst all our staff who have contributed to your experience. If you're interested, we are now zero landfill. All our waste is recycled or used to create energy. Considerable effort is invested in pursuing environmentally conscious dishes for your enjoyment. You will not find palm oil anywhere.

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Menu 2

To Begin

– Prepared fresh in the Merchants' Kitchen

Butcher's Block, cold meats board. Melton Mowbray pork pie, with a selection of English charcuterie.

Served with organic fig chutney & marinated artichoke heart (g*d*)

Chick Pea & Squash Coconut Curry. Chana Masala, served with cauliflower rice

& sweet potato bhaji (vv*g*d*)

Salmon, 3 ways. Bourbon cured & torched fresh fillet, Scottish cold smoked & lemon poached salmon crème

fraiche mousse. Served with pea popcorn & olive & caper crumble (g*a)

Posh Pigs, pan fried British venison sausages, wrapped in British pancetta with rocket,

Hogans' cider jelly & horseradish cream (a*)

Heritage Beetroot Salad, with Cotswold goats cheese crumb, pomegranate seeds

& sticky pomegranate reduction (vv*gn)

Mains

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

Duck Breast, pan roasted with brussel sprouts & Warwick smoked lardons, roasties, local winter vegetables

& lashings of raspberry & red wine gravy (gd*a)

Sea Bass, fresh pan fried fillets, served with courgette spaghetti, sweet potato gnocchi,

basil & pea puree, & lemon oil

Sirloin 8oz, 28 day dry-aged Warwick steak, served with Boulanger potatoes & fresh rocket, with a Courvoisier

& cracked black pepper cream sauce (ga*)

For some extra decadence try our 8oz fillet medallions instead. Add £5.00

Lamb Shank, British lamb in a light Moroccan spice, braised for 10 hours & served with baked new potatoes,

haricot beans, Warwick bacon & roast tomato cassoulet (a)

Field Wellington, spinach, pan fried English field & wild mushrooms & Cornish brie wrapped in a puff pastry

case. Served on celeriac mash, with a vegetarian Chianti reduction (va)

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Side Dishes

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

Roast Potatoes (vv)

Buttered Carrots & Savoy Cabbage (vv*)(+£2.50 per person)

Desserts

– Can you really say no?

Christmas Pudding, with Courvoisier custard & fresh redcurrants (va)

Drambuie Parfait, soft set local honey & cream, with mulled wine plums & honeycomb shards (va)

Dark Chocolate & Black Cherry Torte, vegan & gluten free. Served with cherry sorbet & cherry candies (vnga)

Cheese Board, regional British cheese selection with the usual accompaniments (g*)

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(d) I am dairy free (d*) I can be dairy free (a) I'm boozy (a*) I can have the booze removed. Please do not hesitate to contact us with your dietary requirements.

2 Courses £24.90

3 Courses £29.90

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Little Nippers

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