

## Mother's Day Set Price Menu

### Starters & Lighter Dishes

– Prepared fresh in the Merchant Kitchen

Goats Cheese, Cotswold, breaded & deep fried, with poached pear, walnuts & rocket (v)

Livers on Toast, Cotswold free range chicken livers, sautéed & served on granary toast, with Dijonnaise cream (g\*)

Fishcakes, Scottish smoked salmon & smoked haddock, served with salad, & a fresh chive & lemon yoghurt

Soup, fresh watercress & garden pea. Served with lime crème fraiche & granary bread (vv\*d\*g\*)

### Mains

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

Salmon, grilled Scottish fillet with roasted new potatoes, fresh cherry tomatoes, spring onions,  
& a hollandaise sauce (g)

Roast Blade of Beef, locally reared 28 day dry aged. Served with Merchants' beef crisps (g\*)

Roast Pork, Warwick free range. Served with proper crackling (g\*)

Toad in the Hole, vegetarian rosemary & herb sausages, baked in Yorkshire batter (v)

Roast dinners served with Yorkshire pudding, buttered spring vegetables,  
heaps of roast potatoes & lashings of gravy (v)

*(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*

### Desserts

Jam Roly Poly, with reduced strawberries & proper custard (v)

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

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

£18.50 for 2 courses      or      £22.50 for 3 courses

Little People are welcome to order from this menu or from our

Little Terrors Menu. £11.50 for 2 courses, £14.50 for 3.

( We would suggest suitable up to the age of 10(ish) )

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!

## Blackboard Specials

### Appetisers & Sharing boards

– Prepared fresh in the Merchant Kitchen

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

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

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

### Butcher's Block

Merchants' tea smoked duck, Melton Mowbray pork pie, with Warwick, Black Forest & Serrano hams, & chorizo.

Served with Merchants' piccalilli & chargrilled marinated artichoke heart, salad & fresh breads  
£15.50

### Fisherman's Catch (g\*d\*)

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

£15.50

### Allotment Heaven (nvv\*g\*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

£13.90

### Starters & Lighter Dishes

– Prepared fresh in the Merchant Kitchen

Octopus, marinated & char-grilled. Served with a salad & fresh mango, chilli & coriander salsa £6.90 (gd)

Posh Pigs, pan fried British venison sausages, wrapped in crispy Warwick bacon, with rocket, cider jelly, & horseradish cream £6.50 (g\*d\*)

Superfood Thai Curry (Everything on one plate to live forever). Fresh spinach, broccoli, leeks & new potatoes, lightly cooked in a freshly made Thai curry. Served with pomegranate & cauliflower rice £6.50 (vvdg)

(I can be a main dish)

### Mains

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

Sirloin, 10oz 30 day dry aged Aberdeen Angus. Char-grilled, & served with dauphinoise potatoes, a Courvoisier & peppercorn sauce, fresh rocket & cherry tomatoes 23.90 (g\*d\*)

Posh Fish & Chips, Monkfish fillet, beer battered, & served with proper chips, wilted spinach, pea popcorn, & a whisky & crayfish tartare. With a wedge of char-grilled lemon £18.50 (g\*d\*)

Game Pie, wild, locally shot rabbit, pheasant & grouse puff pastry pie. Served with roasties & seasonal vegetables £16.50 (may contain shot)

Courgette tagliatelle, char-grilled aubergine & cherry tomatoes, marinated olives, capers, roasted squash, burnt lemon oil, & black olive crumble £13.90 (v\*d\*g\*)

### 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)

Sweet Potato Chips (vv\*dg\*)

Olive oil Coleslaw (vvgd)

all £3.20 each

### Desserts

Profiterole Tower, shards of triple chocolate brownie, tiffin, & honeycomb, smothered in 3 chocolate sauces of white chocolate & baileys, milk chocolate & spiced rum, & dark chocolate & Courvoisier £7.50 (v)

Strawberry & Rhubarb Crumble, toasted oats & biscuit crumble. Served with a Belgian white chocolate custard £5.90 (v)

Lemon Tart, Caramelised. Served with reduced raspberries & homemade raspberry ice cream £5.90 (v)