

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*)

Feta stuffed bell peppers with warm tomato & black olive ciabatta £5.50 (v)

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

Garlic Artichoke salsa & toasted Pitta £5.50 (vg*d*)

Butcher's Block

Merchant's smoked meats, Melton Mowbray pork pie & a selection of Merchant's Charcuterie. Served with Merchant's chutney & chargrilled marinated artichoke heart, salad & fresh breads £15.50

Fisherman's Catch (g*d*)

Cajun prawn popcorn, cured mackerel, crayfish, herring roll mop, 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, crispy kale, thyme roasted tomatoes, salad leaves & toasted pumpkin seeds. Served with aioli & toasted pitta breads £13.90

Starters & Lighter Dishes

– Prepared fresh in the Merchant Kitchen

Goats Cheese,

Cotswold, breaded & deep fried, with poached pear, walnuts & rocket £6.20

Soup (vv*d*g*)

Fresh & seasonal, please ask for today's offering £5.20

Thai Green Curry (g*)

Free-range Cotswold chicken, broccoli & new potato, in a rich green curry, served with a cauliflower & pomegranate rice £6.50

Fishcake,

Scottish smoked salmon & smoked haddock, served with salad, & a fresh chive & lemon yoghurt £5.90

Crumble, (v)

Braised fennel, leek & cheddar, with chargrilled ciabatta £5.90

Ham Hock Terrine (g*)

With Merchant's chutney and Melba toast £6.20

(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 (a) I contain alcohol

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!

If on this occasion, we've hit the nail on the head please don't keep it to yourselves. Let others know via the medium of **Trip Advisor** and **Google reviews**.

If on the other hand we haven't got it quite right this time, please drop us a line at **mail@merchantswarwick.co.uk** to let us know how, why, and where we can make your next visit better.

Mains

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

Fish of the Day, please see the blackboards for this & other specials

Duck, Pan-fried Gressingham breast, served with a potato & herb rösti, wilted spinach & a plum balsamic £16.50 (a)

Veggie Bangers & Mash, vegetarian sausages, served with creamy mash & onion gravy £10.50 (vv*a*)

Proper Burger, 6oz prime seasoned local beef topped with extra mature Taw Valley cheddar & crispy Warwick bacon, in a soft bap, with our chilli jam, hand cut chips & salad £14.50

Our food is prepared from fresh produce at the point of order, please allow up to 25 minutes for your burger to be cooked to perfection

Casserole, roasted tomato & red pepper, with spring vegetables & fresh herb dumplings £13.90 (vv*g*d*a)

Chicken, Cotswold free-range breast, stuffed with spinach, & served with fondant potatoes, & a roasted red peper & tomato sauce £15.50 (g*d*a)

Our food is prepared from fresh at the point of order, please allow up to 25 minutes for your chicken to be cooked to perfection.

Veggie Burger. 6oz quorn mince, sweet potato & smoked paprika burger, with extra mature Taw Valley cheddar, served in a soft bap with chilli jam, hand cut chips & salad £13.50 (v)

Our food is prepared from fresh produce at the point of order, please allow up to 25 minutes for your burger to be cooked to perfection

Pork Belly, Warwick reared, 10 hour braised and pan fried. Served with a Braeburn apple tarte tatin, smokey leeks, cauliflower cream, & crackling shards £16.50 (a*)

Blade of Beef, 10 hour slow braised Warwickshire blade, served with horseradish & leek mash, honey roasted carrots & parsnips, vegetable crisps, & a red wine sauce £16.20 (a)

Sea Bass, pan fried fillets, with Courgette tagliatelle, char-grilled aubergine & cherry tomatoes, marinated olives, capers, roasted squash, burnt lemon oil, & black olive crumble £16.50 (g*a*)

Chargrills

- All our steaks are sourced from local farms and are 28 day dry aged

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 £3.20

Buttered New Potatoes (vv*g)

Tomato & Red Onion Salad (vvdg)

Minted Peas (vv*dg)

Salted Crispy Kale (vvg)

Sweet Potato Chips (vvg*)

Olive Oil Coleslaw (vdg)

Lemon Thyme Quinoa (vv*g)

Gherkins, deep fried in a paprika dust (vvgd)

Hand Cut Chips (vv*dg*)

Sauces

- all £1.00

Aioli (vg)

Sweet Chilli Jam (vvgd)

Dijon gravy

Lime Soured Cream (vg)

Slow Roasted Tomato relish (vvgd)

Peppercorn Sauce

Desserts

- All £5.50

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

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

Dark Chocolate & Cherry Sponge, Vegan & Gluten Free. Served with fruit relish & orange sorbet (vvgd)

Crème Brulée, vanilla burnt cream with an orange compote, & a Viennese biscuit (vg*)

Naughty Little Desserts

Lemon Sorbet & Limoncello (vvgd)

Madagascan vanilla Pod ice cream & Espresso (v)

Banana & Butterscotch Ice Cream, with a boozy toffee liqueur & biscuit crumb (v)

All £3.90

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

Ice Creams & Sorbets made right here by us £1.50 per scoop

Banana & Butterscotch (v)

Madagascan Vanilla Pod (vg)

Chocolate (vg)

Strawberry (vg)

Merchant's Cherry Sorbet (vvg)

Seville Orange Sorbet (vvg)

Mediterranean Lemon sorbet (vvg)