



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 focaccia £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 tea smoked duck, Melton Mowbray pork pie & a selection of Great British Charcuterie. Served with Merchant's 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 & toasted pumpkin seeds. Served with aioli & toasted pitta breads
£13.90

Starters & Lighter Dishes

– Prepared fresh in the Merchant Kitchen

Breaded Brie (v)

Cotswold, deep fried & served with an orange & Cointreau compote, & leaves £6.20

Ham Hock Terrine (g*)

Served with Merchant's Piccalilli & Melba Toast
£5.80

Fishcakes

Scottish salmon & smoked haddock, served with a crayfish & leaf salad, & lime soured cream
£6.50/£11.90

Soup (vvdg*)

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

Scotch Egg

Soft boiled traditional free-range Scotch egg with hand cut chips & piccalilli £5.50

Lamb Koftas,

British reared, served with a courgette rösti, raita & rocket £6.90

English Asparagus (g*)

Chargrilled Asparagus, wrapped in smoked salmon & served with a crispy poached egg with hollandaise sauce £5.50

(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

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

Pork, chargrilled T-bone. Warwick reared, & served with crushed new potatoes, green beans, cherry tomatoes, Chargrilled English apples, & a wholegrain mustard sauce £18.50 (gd*)

Proper Burger, 6oz prime seasoned local beef topped with extra mature Taw Valley cheddar & crispy Warwick bacon, in a soft bap, with our chorizo ketchup, 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

Fondue, Mushroom & spinach rarebit, served with dipping sweet potato chips, toasted pitta & crudités £14.50 (vg*)

Spring Chicken, Cotswold free-range pan roasted breast, asparagus, charred courgettes, peas & feta.

Served with lemon thyme, chicken crackling & a fresh herb oil £15.50 (g*d*)

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 slow roasted tomato relish, 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

Salmon, green tea crusted, pan fried Scottish fillet. Served with sautéed new potatoes, green beans, olives & cherry tomatoes, & a lime butter £16.50 (g)

Superfood Salad. Beetroot, spinach, artichoke, quinoa & slow roasted tomatoes £16.50 (g)

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)

Buttered Green Beans (vd*)

Charred Courgettes (vv*g)

Creamed Spinach (vv*g)

Chargrilled Asparagus (vv*g)

Hand Cut Chips (vv*dg*)

Gherkins, deep fried in a paprika dust (vvgd)

Sauces

- all £1.00

Chorizo Ketchup

Slow Roasted Tomato Ketchup

Aioli

Piccalilli

Lime Soured Cream

Raita

Desserts

- All £5.50

Lemon Meringue Eton Mess, Lemon curd, meringue shards & biscuit crumb (v)

Strawberries & Chocolate, fresh English strawberries served with a fluffy, strawberry & white chocolate rippled egg white & a white chocolate & granola crumb. (v)

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

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

Naughty Little Desserts

Lemon Sorbet & Limoncello

Madagascan vanilla Pod ice cream & Espresso

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

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 down the road £1.50 per scoop

Banana & Butterscotch (v)

Madagascan Vanilla Pod (vg)

Chocolate (vg)

Strawberry (vg)

Blackcurrant Sorbet (vvg)

Seville Orange Sorbet (vvg)

Mediterranean Lemon sorbet (vvg)