



## 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, herring ceviche, 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

#### Baked Brie (v)

Cotswold, served with sweet potato chips, & a red currant & sloe gin compote, & leaves £6.20

#### Scotch Egg

Soft boiled, free-range Quail's egg, wrapped in venison & served with celeriac remoulade & hand cut chips £5.50

#### Ox Cheeks,

British reared, 8hour, red-wine braised Ox cheeks, breaded & deep fried, with a beetroot, apple & rocket salad, &a blue cheese dressing £6.90

#### Soup (vvdg\*)

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

#### Risotto (vvd\*g\*)

Butternut squash & sage, served with crispy Kale £5.50/£11.00

#### Crabcakes

Fresh Devon crab & sweetcorn fritters, served with a rocket salad, & sweet chilli jam £6.50/£11.90

(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

Bangers & Mash, please see the board for today's sausages, served with creamy mash & onion gravy £11.50

Veggie Bangers & Mash, vegetarian sausages, served with creamy mash & onion gravy £11.50 (vv\*)

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*

Aubergine, 3 ways. Chargrilled skins, packed with red lentil & tomato cassoulet, polenta crusted aubergine chips & baba ghanoush dip £13.90 (vvg\*d)

Chicken, Cotswold free-range pan roasted breast, with fondant new potatoes, mushroom stuffed savoy parcels, & a red wine & lardon sauce £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*

Lamb Shank, 10 hour braised British Lamb, served with bubble & squeak, crushed new potatoes, & rosemary & mint gravy £17.50

Hake, pan fried fillet. Served with a white bean & artichoke cassoulet, roasted garlic, deep fried rocket & a red wine reduction £16.50 (g\*d\*)

## 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

Autumn Eton Mess, winter berries, thick whipped Chantilly cream, cracked meringue, caramelised figs & a whisky fig syrup (v)

Apple-Pie-Crumble. Yes, pie and crumble in one. Served with proper custard (v)

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

Dark Chocolate & Cherry Torte, Vegan & Gluten Free. Served with Black forest relish & blackcurrant sorbet (vvgd)

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

## Naughty Little Desserts

Lemon Sorbet & Limoncello

Madagascar 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)

Madagascar Vanilla Pod (vg)

Chocolate (vg)

Strawberry (vg)

Blackcurrant Sorbet (vvg)

Seville Orange Sorbet (vvg)

Mediterranean Lemon sorbet (vvg)