

Seasonal Menu

Appetisers & Sharing Boards

– Prepared fresh in the Merchant Kitchen

Marinated Mediterranean Olives, with toasted Pitta, virgin 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 smoked meats, Melton Mowbray pork pie & a selection of Merchant's Charcuterie. Served with our chutney & chargrilled marinated artichoke hearts, 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

Cotswold Brie Wedges, (va*)

Lightly breaded & deep fried, with a Gordon's gin & redcurrant sauce, & leaf garnish £6.20

Thai Green Curry (g*)

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

Crumble, (v)

Braised fennel, leek & extra mature Gloucester cheddar, with chargrilled ciabatta £5.90

Soup (vv*d*g*)

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

Salmon, (g*a*)

Scottish cold smoked & smoked mackerel roulade, beetroot 'slaw, & pea popcorn £6.90

Duck, (d*g*)

Gressingham breast, smoked in-house, served with charred plums, a red chard & pea salad, with a sticky plum & balsamic glaze £6.50

(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 (a*) I can be made without 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!

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 £10.50 (vv*)

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

Beetroot Bourguignon, slow roasted heritage beetroots, shallots & puy lentils in a rich sauce, served with creamy mash £13.90 (vv*g*d*a)

Chicken, Cotswold free-range ballotine, stuffed with Warwickshire bacon & mushroom duxelle, & served with roasted pearl onions, dauphinoise potatoes & a red wine 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 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

Lamb Shank, British lamb in a light Moroccan spice, braised for 10 hours & served with baked new potatoes, & a haricot bean, Warwick bacon & roast tomato cassoulet (a) £18.50

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

Salmon, herb crusted pan baked loin fillet, served with a new potato, leek & spring green parsley cream broth, with capers £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

Roast Plum Crumble. Served with cherry sorbet (v)

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

Dark Chocolate & Cherry Torte, Vegan & Gluten Free. Served with candied zest & orange sorbet (vvgd)

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

Naughty Little Desserts

Lemon Sorbet & Limoncello (vvgd)

Madagascar 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 down the road £1.50 per scoop

Banana & Butterscotch (v)

Madagascar Vanilla Pod (vg)

Chocolate (vg)

Strawberry (vg)

Cherry Sorbet (vvg)

Seville Orange Sorbet (vvg)

Mediterranean Lemon sorbet (vvg)