



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*)

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

Feta stuffed Bell Peppers, with
warm tomato & black olive Focaccia £5.50 (v)

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

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
£14.90

Fisherman's Catch (g*d*)

Cajun prawn popcorn, crayfish, Scottish smoked salmon & marinated anchovies with caperberries,
salad leaves, lemon mayo, lemon oil & black olive ciabatta
£13.90

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
£12.50

Starters & Lighter Dishes

– Prepared fresh in the Merchant Kitchen

Goats Cheese

Cotswold, with poached pear, walnuts &
watercress £6.20 (v)

Livers on Toast,

Cotswold free range chicken livers, sautéed and
served on granary toast, with Dijonnaise £5.80 (g*)

Fishcakes

Scottish smoked salmon & smoked haddock, served
with a cardamom spiced bean & tomato
cassoulet £6.50/£11.90

Scallops,

Pan seared. Served with deep fried crispy oysters,
wasabi pea puree, & lime crème fraiche £7.50 (g*d*)

Pork Belly,

Slow braised, with Scottish black pudding, crackling
shards, on a bed of balsamic braised
red cabbage £6.90

Scotch Egg

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

Soup (vvdg*)

Fresh & seasonal. Ask for today's offering £5.20

(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

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

Lamb Loin Fillet, roasted with a Herb Crust. Served with a Moroccan spiced apricot, Warwickshire free-range back bacon & red puy lentil tagine £15.50 (gd)

Proper Burger, 1/2lb prime seasoned beef, with mature Gloucester cheddar, crispy bacon served in a soft bap with slow roasted tomato relish, hand cut chips & salad £14.50

Crumble, charred aubergine, roasted tomato & fresh spinach, topped with an extra mature Gloucester Cheddar crust & served with fresh baked sourdough £14.50 (v)

Spring Chicken, Cotswold free-range pan roasted breast, asparagus, charred courgettes, peas & feta. Served with lemon thyme, chicken crackling & a fresh herb oil £16.50 (g*d*)

Veggie Burger. 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

Monkfish, pan fried loin fillet, served with a fish bisque, new potatoes, lardons & crushed peas £16.50 (g)

Beetroot Bourguignon, with puy lentils, celeriac, roasted shallots & a fresh horseradish mash £13.50 (vvg*)

Chargrills

– All our steaks are sourced from local farms & are 28 day aged (g*)

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 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

Lemon Posset, with raspberry & balsamic reduction & raspberry shortbread (v)

Gypsy Tart, with cassis-rippled double Cotswold cream & reduced strawberries (v)

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

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

All £5.50

Naughty Little Desserts

Lemon Sorbet & Limoncello (vvgd)

Madagascan vanilla pod Ice Cream & Espresso (vg)

Banana & Butterscotch Ice Cream, with a boozy toffee liqueur & biscuit crumble (vg*)

All £3.90

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

Ice cream & sorbets, made down the road £1.50 a scoop

Banana & Butterscotch (v)

Madagascan vanilla pod (vg)

Chocolate (vg)

Strawberry (vg)

Blackcurrant sorbet (vvg)

Seville Orange Sorbet (vvg)

Mediterranean Lemon sorbet (vvg)