

Aperitifs & Appetisers

- Passion Fruit Bellini Passion fruit liqueur & Prosecco £7.20
Wild Strawberry Bramble Gordons, Strawberry liqueur, fresh lemon, syrup £7.20
Fallen Angel Tequila Blanco, Apricot brandy, lemon juice, Strega £7.20

- Marinated Mediterranean Olives, with toasted Pitta, olive oil & aged balsamic £5.20 (vg*d*)
Black olive Ciabatta, with herb infused oil £4.20 (v)
Feta stuffed bell peppers with warm tomato & black olive focaccia £5.50 (v)

Starters & Lighter Dishes

– Prepared fresh in the Merchant Kitchen

- Scallops, brown butter pan seared, with prawn & white wine stock risotto, & parmesan shavings (a)
Wild Mushrooms, pan fried in garlic butter & served with fresh spinach & granary soldiers. Served with Applewood smoked cheese & double cream Scotch whisky sauce, with fresh herb oil (vv*d*g*a*)
Butchers Block. Merchant's smoked meats & charcuterie, Melton Mowbray pork pie, chutney & chargrilled marinated artichoke heart, salad & fresh breads (d*g*a*)
Duck, Gressingham breast, smoked in-house, served with charred plums, a red chard & pea salad, with a sticky plum & balsamic glaze (d*g*)

Mains

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

- Salmon, herb crusted Scottish fillet, with chargrilled asparagus, broad beans & crushed new potatoes, with a fresh hollandaise (d*g*)
10oz sirloin, 28 day dry aged Warwick steak. Served with pancetta butter, fondant new potatoes, rocket & baked cherry tomatoes (d*g*)
Belly Pork, Warwick reared, pan fried. Served with Braeburn Apple Tartine, Smokey Leeks & Cauliflower Cream & crackling chards (g*)
Courgette tagliatelle, char-grilled aubergine & cherry tomatoes, marinated olives, capers, roasted squash burnt lemon oil & black olive crumble (vv*d*g*)

Side Dishes

All £3.20 – All our dishes are designed to be stand alone, but who doesn't want a naughty side?

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| 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*) |

Desserts & Digestifs

– Can you really say no?

- Fondue, Belgian milk chocolate & Grand Marnier sauce. Served with chocolate brownie, strawberries, tiffin, marshmallows & blueberries for dipping (sharing dessert) (vg*a*)
Caramelised lemon tart, raspberry reduction, with thick whipped double Cotswold Chantilly cream (v)
Cheese Board - Regional British cheese selection, with the usual accompaniments (vg*) +£1.50 PP
Crumble, Fresh Strawberries & Devon clotted cream, layered & served with a warm boozy wild strawberry liqueur (vn)
Espresso Martini Espresso coffee, Kahlua, Smirnoff Red & sugar syrup £7.20
Sazerac Turnstone Rye, Sugar syrup, Peychauds bitters & Absinthe £7.20
Nuts & Berries Frangelico, Chambord & Cotswold double cream £7.20

(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*) Ask for me without alcohol

All of our dishes are prepared fresh on site. Please enquire with any 'Merchant' regarding any allergen concerns.