

To Start.....

Freshly Prepared Soup of the Day

Soft Shell Crab Tempura, Japanese Radish and Wasabi Slaw

Moroccan Spiced Lamb and Cous Cous Salad with Apricot Syrup and Coriander

Beetroot and Goats Cheese Salad with Walnuts, Soft Herbs and Beetroot Syrup

To Follow....

Roast Fillet of Hake with Cauliflower Puree Spinach and Chestnut Mushrooms

Pan Fried Turkey and Pancetta Schnitzel, Sticky Glazed Sausage and Squash with Red Onion
Liquor and Pea Shoot Salad

J W Lees Beer Battered Fish and Chips with Creamed Peas, Tarter Sauce and Lemon.

Soft Herb Risotto Cake with Mushroom, Spinach, Poached Egg and Hollandaise Sauce

6 oz Rib Eye Steak, Fat Chips and Air Dried Tomato with Dipping Sauce (£4.50 supplement)

Bit on the Side? (Sold separately, all £2.95)

Mashed Potato

Tender Stem Broccoli

Chunky Chips

Sautéed Spinach

Fried Sweet Corn with Chilli and Spring Onion

...To Finish

Tarte au Chocolat

Toffee Apple and Hazelnut Mess

Triple Chocolate Nut Brownie, Pistachio Ice Cream

£18.95 for 3 courses & ½ bottle of house wine

£12.95 for 2 courses

At Merchants we only use the finest, freshest local produce that we can find

(v) denotes vegetarian dishes (n) denotes nuts or traces of nuts

There is a possibility that nut traces may be found in any of the items on our menu

A discretionary 10% service charge will be added to tables of 6 or more