

DRINKS

WHITE WINE	175	250	BOTTLE
BLASS CHARDONNAY	6.30	8.70	24.50
COASTAL RESERVE SAUVIGNON BLANC	6.30	8.70	24.50
BRUNNER PIESPORTER	6.30	8.70	24.50
CAVALIERE D'ORO PINOT GRIGIO	6.60	9.30	26
RED WINE	175	250	BOTTLE
BLASS SHIRAZ	6.30	8.70	24.50
COASTAL RESERVE MERLOT	6.30	8.70	24.50
TRIVENTO MALBEC	6.70	9.40	27
ROSE WINE	175	250	BOTTLE
COASTAL RESERVE ROSE	6.30	8.70	24.50
CANYON ROAD, WHITE ZINFANDEL	6.65	8.80	25
PROSECCO & CHAMPAGNE	20CL	BOTTLE	
CHIO PROSECCO	7.95	32	
CHIO ROSE SPUMANTE PROSECCO		32	
AYALA MAJEUR CHAMPAGNE		55	
AYALA ROSE MAJEUR CHAMPAGNE		65	
MERCHANTS SIGNATURE COCKTAILS			
FLAT WHITE MARTINI			9.50
Baileys, Tia Maria, single espresso shot, vanilla vodka, sugar syrup, garnished with cocoa powder			
SECRET GARDEN			9.50
Cranberry, Grand Marnier, Tarquin's gin, lime juice, sugar syrup			
WOO WOO			9.50
Raspberry vodka, Archers, crnberry juice, garnished with raspberries			
BLUE HAWAIIAN			9.50
Rum, Blue Curacao liquir, pineapple juice, coconut cream			
PROSECCO SPRITZ			
RASPBERRY SPRITZ			9.50
APEROL SPRITZ			9.50
ELDERFLOWER SPRITZ			9.50
GIN & TONIC			
TANQUERAY SEVILLA			7.75
Blood orange & elderflower tonic			
CHASE PINK GRAPEFRUIT			7.75
Pomelo & Pink Pepper Tonic			
MERCHANTS MOCKTAILS			
MILD BERRY HIGH BALL			4.60
Lemonade & raspberry syrup			
SIR GRENVILLE			5.05
Ginger ale & pineapple juice			
PINK COSNO			4.60
Cranberry juice, apple juice & lime juice			
BRIGHT SIDE SPRITZ			5.95
Grove42, grapefruit juice, sugar syrup, topped up with soda			
SPICE & GINGER			5.95
Spice 94 & ginger ale			
DRAUGHT LAGER & CIDER	HALF	PINT	
CARLING EXTRA COLD	2.50	5.00	
MICRO DRAUGHT GUINNESS		6.00	
DOOMBAR	2.50	5.00	
MADRI	2.90	5.80	
COLD RIVER CIDER	2.50	5.00	

PRE-SNACKS

CHUNKY SALSA & TORTILLA CHIPS v ve 4.50 295 kcal
OLIVES, BREAD, AIOLI, OLIVE OIL & BALSAMIC v ve? 4.95 380 kcal
HOMEMADE HUMMUS & TORTILLA CHIPS v ve 4.50 350 kcal
DISH OF SPICY CRISPY COATED NUTS v ve 3.50 158 kcal

MIXED PLATES

MERCHANT'S MIXED PLATE Starter 14 975 kcal Main Course 19 1690 kcal Prawns in Marie Rose Our own Chicken Liver Pate Egg Mayonnaise Brie Wedge Tomato Bruschetta Mini Caesar Salad served with Toasts
VEGETARIAN MIXED PLATE v Starter 12 875 kcal Main Course 17 1590 kcal Tomato & Guacamole Bruschettas Brie Wedge Honey Pear Egg Mayonnaise Mini Caesar Salad served with Toasts

MEX-TEX PLATE

MEX-TEX PLATE 19 1080 kcal Bowl of Spicy Beef Chilli Tortilla Chips BBQ Chicken Wings Battered Onion Rings Cajun Potato Wedges Spiced Yoghurt <i>Great to share!</i>
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Served Monday - Saturday 6.30pm - 9pm
CARVERY ONLY: Sunday 5pm - 8pm

GRILLS

Seasoned & chargrilled, roasted tomato, field mushrooms, onion rings & fries		
10oz SIRLOIN 28 1056 kcal	8oz FILLET 32 995 kcal	SAUCES 4.50 200 kcal Peppercorn cream, Diane, Blue cheese, Bearnaise
12oz RUMP 25 1120 kcal	BLACKENED SALMON 22 920 kcal	

SIDES

FRIES 4 162 kcal	HOUSE SALAD 4 20 kcal With herb croutons
FRIES, GRATED PARMESAN & TRUFFLE OIL 5 550 kcal	HOUSE SLAW 4 219 kcal
GARLIC BREAD 4 485 kcal	CAULIFLOWER MORNAVY 4 165 kcal
6 LARGE ONION RINGS 4.5 450 kcal	CREAMED SPINACH 3 150 kcal

STARTERS

HOMEMADE SOUP OF THE DAY v ve gf 6.95 Served with crusty bread 495 kcal	SPICY THAI FISH CAKES 9 Endive & citrus salad, wasabi mayo 390 kcal	CLASSIC TOMATO BRUSCHETTAS v 7.50 With a Balsamic glaze 425 kcal
CHUNKY HALLOUMI FRIES v 9 Spicy yoghurt dip 400 kcal	MERCHANTS' MUSSELS gf? 9.50 Served with crusty bread. Choose between: Classic Marinère sauce 578 kcal Thai Green Curry Sauce 525 kcal	CREAMY BEEF & HORSE RADISH PANCAKE 12 Tortilla pancake with Stilton crumb & crisp salad 580 kcal
GAMBAS 'PIL PIL' TIGER PRAWNS 11 Olive oil, pimenton, garlic, chilli, dipping bread 775 kcal	GARLIC & SPINACH MUSHROOMS v 8.50 Sautéed mushrooms, creamy garlic & spinach sauce, large vol au vent 450 kcal	GOOD TO SHARE
CHICKEN PATE 8.50 Chefs recipe chicken pate, toasts, onion chutney 560 kcal	MERCHANTS' PRAWN COCKTAIL 10.50 Icelandic prawns, smoked salmon, baby leaves, Marie Rose sauce 650 kcal	BOXED BAKED CAMEMBERT v 14 Cranberry sauce, dipping bread 580 kcal
CRISPY FRIED SQUID 9 Salt & pepper dusted squid, crisp salad, sriracha mayonnaise 454 kcal		BEEF NACHOS 14 Spicy beef chilli, tortilla chips, melted Rio cheese, jalapeños, salsa, sour cream & guacamole 1554 kcal

MAINS

GRILLED FISH OF THE DAY gf 19 Chefs vegetables, crushed minted potatoes, capers, tomato & lemon butter 1077 kcal	MERCHANTS' MUSSELS gf 19.50 Served with crusty bread & fries. Choose between: Classic Marinère sauce 1120 kcal Thai Green Curry Sauce 1060 kcal	CAJUN CHICKEN 18.50 Spicy chargrilled chicken breast, large house salad, fries & sour cream 1200 kcal
CHICKEN KATSU CURRY gf? 18.50 Fried panko crumbed chicken breast, sticky rice, sweet & tangy Katsu sauce 944 kcal	CREAMY BEEF & HORSE RADISH PANCAKES 24 Two tortilla pancakes topped with crumbed Stilton, with crisp salad and fries 1250 kcal	ROAST BEEF OR ROAST TURKEY 16.50 1550 kcal VEGETARIAN NUT ROAST v OR BAKED STUFFED PEPPER ve Yorkshire pudding, sage & onion stuffing, chefs vegetables, roast potatoes, cauliflower mornay, gravy
OUR OWN RECIPE BEEF PIE 16.50 Braised beef, baby onions, field mushrooms & stout, buttered new potatoes, mushy peas & carrots 1750 kcal	SPICY FAJITAS Sautéed peppers, onions, flour tortillas, sour cream, guacamole, salsa Chicken 17.95 1142 kcal Rump Steak 24 1175 kcal Vegetable v 16.95 983 kcal Tiger Prawn 19.95 930 kcal Cajun Spiced Salmon 22 1020 kcal	GARLIC MUSHROOM PENNE PASTA v 15 Mushrooms, spinach, Parmesan, wine, cream 1049 kcal
PAN FRIED DUCK gf? 24 Flavoured with cinnamon & cloves, honey roasted pears, chefs vegetables, rustic potatoes, orange & maple 1595 kcal	STEAK AU POIVRE 28 10oz pepper encrusted minute sirloin steak, large house salad, fries, creamy peppercorn sauce 1000 kcal	PENNE PASTA CARBONARA 'DEVON STYLE' 15 Smoked bacon, Parmesan, garlic, Devon cream 1062 kcal
CAESAR SALAD v 15.50 850 kcal Romaine lettuce, baby Gems, poached egg, chunky herb croutons, grated Parmesan, creamy cheese dressing Add Chargrilled Chicken Breast 4.95 284 kcal Add Grilled Salmon Fillet 5.95 450 kcal	BATTERED HADDOCK FILLET 18 Mushy peas, curry sauce, fries 1100 kcal	PESTO PAPADELLE PASTA v ve? 14 With fresh Parmesan 895 kcal
CHICKEN SCHNITZEL gf? 18.50 Fried panko crumbed chicken breast, large house salad, fries, fried egg, garlic sauce 985 kcal	FILLET STEAK ROSSINI gf? 32 1150 kcal Pan fried 8oz fillet steak, toasted croute, pate, rustic potatoes, rich Madeira jus with chefs seasonal vegetables	

MERCHANTS BURGERS

Smashed 8oz prime beef patty, lettuce, tomato, dill, Merchant's burger sauce, toasted brioche bun, rings, fries, house slaw. **Gf and Ve bun available.**

CHEESEBURGER 18.50 1200 kcal House burger plus melted Swiss Emmenthal cheese	MEXICAN 18.95 1300 kcal Beef chilli, jalapeños, sour cream	CHICKEN 18.95 1240 kcal Panko crumbed chicken breast, crispy bacon, Swiss cheese	OLDE ENGLISH 18.95 1275 kcal Melted Stilton, caramelised onions	VEGAN v ve 17.50 970 kcal 4oz 100% plant based patty, field mushroom, vegan cheese
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DESSERTS

MERCHANTS' MESS 7.95 1956 kcal A combination of fresh fruit, whipped cream & meringue
MERCHANTS' TRIO 9.50 860 kcal Strawberry Meringue Lemon Cheesecake Chocolate & Orange Pot
FRUIT CRUMBLE 8 395 kcal Warm apple & seasonal berry crumble, with clotted cream or custard
BANOFFEE PIE 8.50 665 kcal Chocolate sauce & chocolate crumble
FRESH FRUIT SALAD BOWL 6.50 325 kcal Served with thick Devon cream
ALL THINGS CHOCOLATE & SWEET Single 9 850 kcal To share 16 1700 kcal Warm chocolate fudge cake, chocolate ice cream, Cadbury's chocolate flake, cocoa powder, chocolate sauce & whipped cream
CHEESE BOARD gf? Single 9 970 kcal To share 16 1200 kcal Mature cheddar, English Stilton, creamy Brie, savoury biscuits, grapes, celery, walnuts & onion chutney

COFFEES & LIQUORS

AMERICANO 3.50	EXTRA SHOT OF COFFEE 1.50
ESPRESSO 2.95	ITALIAN - DISARONNO 7.25
LATTE 3.75	CALYPSO - KAHLUA 7.25
CAFETIERE FOR 2 6.50	IRISH - JAMESON'S 7.25
POT OF COFFEE 3.50	BAILEYS CREAM 7.25

Adults need around 2000 Kcal a day.
For allergy & calorie information please scan the QR code.

gf Gluten Free gf? Can be made Gluten Free (please ask when ordering)
v Vegetarian ve Vegan ve? Can be made Vegan (please ask when ordering)