

## 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 kals

**OLIVES, BREAD, AIOLI, OLIVE OIL & BALSAMIC** v ve? 4.95 380 kals G, SU, E, M

**HOMEMADE HUMMUS & TORTILLA CHIPS** v ve 4.50 350 kals

**DISH OF SPICY CRISPY COATED NUTS** v ve 3.50 158 kals P

## MIXED PLATES

**MERCHANT'S MIXED PLATE**  
Starter 14 975 kals | Main Course 19 1690 kals G, CR, E, F, D, SU, M  
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 kals | Main Course 17 1590 kals G, E, D, M, SU  
Tomato & Guacamole Bruschettas | Brie Wedge | Honey Pear  
Egg Mayonnaise | Mini Caesar Salad served with Toasts

## MEX-TEX PLATE

**MEX-TEX PLATE** 19  
Bowl of Spicy Beef Chilli | Tortilla Chips  
BBQ Chicken Wings | Battered Onion Rings  
Cajun Potato Wedges  
Spiced Yoghurt 1080 kals G, D  
*Great to share!*

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 kals    **8oz FILLET** 32 995 kals    **SAUCES** 4.50 200 kals  
Peppercorn cream, Diane, Blue cheese, Bearnaise

**12oz RUMP** 25 1120 kals    **BLACKENED SALMON** 22 920 kals

## SIDES

**FRIES** 4 162 kals G    **HOUSE SALAD** 4  
With herb croutons 20 kals G, M

**FRIES, GRATED PARMESAN & TRUFFLE OIL** 5 550 kals D, G    **HOUSE SLAW** 4 219 kals E, M

**GARLIC BREAD** 4 485 kals G, D    **CAULIFLOWER MORNAY** 4 165 kals D

**6 LARGE ONION RINGS** 4,5 450 kals G    **CREAMED SPINACH** 3 150 kals D

## STARTERS

**HOMEMADE SOUP OF THE DAY** v ve gf 6.95  
Served with crusty bread 495 kals G

**CHUNKY HALLOUMI FRIES** v 9  
Spicy yoghurt dip 400 kals E, D, M, N

**GAMBAS 'PIL PIL' TIGER PRAWNS** 11  
Olive oil, pimenton, garlic, chilli, dipping bread 775 kals G, CR

**CHICKEN PATE** 8.50  
Chefs recipe chicken pate, toasts, onion chutney 560 kals C, G, D, SU

**CRISPY FRIED SQUID** 9  
Salt & pepper dusted squid, crisp salad, sriracha mayonnaise 454 kals CR, E, M

**SPICY THAI FISH CAKES** 9  
Endive & citrus salad, wasabi mayo 390 kals F, E, D, M

**MERCHANTS' MUSSELS** gf? 9.50  
Served with crusty bread. Choose between:  
Classic Marinère sauce 578 kals G, D, MO, SU  
Thai Green Curry Sauce 525 kals G, D, MO, SU

**GARLIC & SPINACH MUSHROOMS** v 8.50  
Sautéed mushrooms, creamy garlic & spinach sauce, large vol au vent 450 kals

**MERCHANTS' PRAWN COCKTAIL** 10.50  
Icelandic prawns, smoked salmon, baby leaves, Marie Rose sauce 650 kals G, CR, E, F, D, M

**CLASSIC TOMATO BRUSCHETTAS** v 7.50  
With a Balsamic glaze 425 kals G

**CREAMY BEEF & HORSERADISH PANCAKE** 12  
Tortilla pancake with Stilton crumb & crisp salad 580 kals G, D, M

### GOOD TO SHARE

**BOXED BAKED CAMEMBERT** v 14  
Cranberry sauce, dipping bread 580 kals G, D

**BEEF NACHOS** 14  
Spicy beef chilli, tortilla chips, melted Rio cheese, jalapeños, salsa, sour cream & guacamole 1554 kals D

## MAINS

**GRILLED FISH OF THE DAY** gf 19  
Chefs vegetables, crushed minted potatoes, capers, tomato & lemon butter 1077 kals D

**CHICKEN KATSU CURRY** gf? 18.50  
Fried panko crumbed chicken breast, sticky rice, sweet & tangy Katsu sauce 944 kals E, D, M, N, P

**OUR OWN RECIPE BEEF PIE** 16.50  
Braised beef, baby onions, field mushrooms & stout, buttered new potatoes, mushy peas & carrots 1750 kals G, C, SU, E

**PAN FRIED DUCK** gf? 24  
Flavoured with cinnamon & cloves, honey roasted pears, chefs vegetables, rustic potatoes, orange & maple 1595 kals G, C, SU, N

**CAESAR SALAD** v 15.50  
Romaine lettuce, baby Gems, poached egg, chunky herb croutons, grated Parmesan, creamy cheese dressing 850 kals G, E, D, SO

**Add Chargrilled Chicken Breast** 4.95 284 kals  
**Add Grilled Salmon Fillet** 5.95 450 kals

**CHICKEN SCHNITZEL** gf? 18.50  
Fried panko crumbed chicken breast, large house salad, fries, fried egg, garlic sauce 985 kals G, E, D, M

**MERCHANTS' MUSSELS** gf 19.50  
Served with crusty bread & fries. Choose between:  
Classic Marinère sauce 1120 kals G, D, MO, SU  
Thai Green Curry Sauce 1060 kals G, D, MO, SU

**CREAMY BEEF & HORSERADISH PANCAKES** 24  
Two tortilla pancakes topped with crumbed Stilton, with crisp salad and fries 1250 kals G, D, M

**SPICY FAJITAS**  
Sautéed peppers, onions, flour tortillas, sour cream, guacamole, salsa  
Chicken 17.95 1142 kals G, D, S, SO, F, C, M  
Rump Steak 24 1175 kals G, D, S, SO, F, C, M  
Vegetable v 16.95 983 kals G, D, S, SO, F, C, M  
Tiger Prawn 19.95 930 kals G, D, CR, S, SO, F, C, M  
Cajun Spiced Salmon 22 1020 kals G, D, F, S, SO, C, M

**STEAK AU POIVRE** 28  
10oz pepper encrusted minute sirloin steak, large house salad, fries, creamy peppercorn sauce 1000 kals C, G, D

**BATTERED HADDOCK FILLET** 18  
Mushy peas, curry sauce, fries 1100 kals G, F, M, N, P

**FILLET STEAK ROSSINI** gf? 32  
Pan fried 8oz fillet steak, toasted croute, pate, rustic potatoes, rich Madeira jus with chefs seasonal vegetables 1150 kals G, C, D, E, SU, N

**CAJUN CHICKEN** 18.50  
Spicy chargrilled chicken breast, large house salad, fries & sour cream 1200 kals G, D, M

**ROAST BEEF OR ROAST TURKEY** 16.50 G  
**VEGETARIAN NUT ROAST** v G, E, N, P  
**OR BAKED STUFFED PEPPER** ve  
Yorkshire pudding, sage & onion stuffing, vegetables, roast potatoes, cauliflower mornay, gravy 1550 kals

Add to either of the below dishes:  
**Chargrilled Chicken Breast** 4.95 284 kals  
**Grilled Salmon Fillet** 5.95 450 kals

**GARLIC MUSHROOM PENNE PASTA** v 15  
Mushrooms, spinach, Parmesan, wine, cream 1049 kals G, D, SU

**PENNE PASTA CARBONARA 'DEVON STYLE'** 15  
Smoked bacon, Parmesan, garlic, Devon cream 1062 kals G, D, SU

**PESTO PAPADELLE PASTA** v ve? 14  
With fresh Parmesan 895 kals G, E, D

## 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  
House burger plus melted Swiss Emmenthal cheese 1200 kals G, D, E, M

**MEXICAN** 18.95  
Beef chilli, jalapeños, sour cream 1300 kals G, D, E, M

**CHICKEN** 18.95  
Panko crumbed chicken breast, crispy bacon, Swiss cheese 1240 kals G, D, E, M

**OLDE ENGLISH** 18.95  
Melted Stilton, caramelised onions 1275 kals G, D, E, M

**VEGAN** v ve 17.50  
4oz 100% plant based patty, field mushroom, vegan cheese 970 kals G, M

## 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

D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS CR - CRUSTACEAN  
C - CELERY N - NUTS F - FISH SU - SULPHUR DIOXIDE S - SESAME  
SO - SOYA P - PEANUTS L - LUPIN

Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen-free or fulfill dietary requirements due to possible cross-contamination during production.

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day.

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)