



MERCHANTS TAVERN

STARTERS

Fresh Jersey rock oysters (each)	3
Deep fried oysters (each)	3.5
Popcorn shrimp tempura	7
'La Latteria' burrata, smoked tomato chimichurri, toasted pine nuts (v)	9.5
Masala prawn cocktail, mint coriander chutney	10.5
Pan fried scallops, onion puree, truffle dressing	12.5
Caesar salad, croutons, anchovy dressing	7.5
Wild mushroom risotto (vg)	8.5
Steak tartare, quail egg, grilled sourdough	9.5 / 19
Foie gras terrine, quince purée, brioche toast	13.5

MAINS

Pithivier of root vegetables, chestnut truffle sauce (vg)	17
Braised short rib of beef, bone marrow sauce, baby vegetables	24
Spiced miso glazed duck breast, caramelised aubergine	20
Halibut, butter bean ragout, lemon chilli fennel salsa	27
Lobster linguine, star anise, fennel infused bisque	26
Wild mushroom risotto, toasted hazlenuts, pickled shimeji (vg)	17
Corn-fed chicken, greens and gravy	15
Côte de boeuf, hand cut fries, bone marrow gratin (2pp)	79

SIDES

Buttered mash	4	Charred broccoli	6
Green beans, shallots	6	Green salad	4
Super fries	5	Heritage tomato salad	5

DESSERTS

Earl Grey crème brûlée, cardamom shortbread	5
Banana sticky toffee pudding, vanilla ice cream	5
Apple fine tart, apple ice cream	6
Molten chocolate cake, crème fraiche sorbet	6.5
Neal's Yard Dairy cheeses, oat biscuits, quince	12

If you have dietary requirements, or require any details on allergens within our dishes, please ask one of the team.