

# The Merchant Steakhouse

## DINNER MENU

### STARTERS

#### HOMEMADE SOURDOUGH (V) 8

Black Garlic & Truffle Butter

#### FRIED CAMEMBERT 14

Fig & Apple Chutney, Winter Leaves

#### GLASWEGIN CURED SALMON 15

Pomegranate and Pink Gin Snow, Cucumber, Fennel

#### CHEF'S SOUP OF THE DAY 8.5

Toasted Sourdough / Sea Salt Butter

#### HAND DIVED SCALLOP 19

Confit Pig Cheek, Crackling, Black Pudding,  
PX Glaze, Granny Smith Apple

#### HOT HONEY GLAZED BEEF SHORT RIB 16

Bucky Slaw

#### LOBSTER MAC & CHEESE SPRING ROLLS 15

Lemon Ranch Dip, Parmesan

### MAINS

#### PAN FRIED SEA BASS 26

Baby Potato, Shallot & Green Bean Salad, Saffron Cream Sauce

#### MERCHANT STEAK FILLET BURGER 26

Gem Lettuce, Tomato, Monterey Jack Cheese, Panko Onion Ring,  
Truffle & Black Garlic Mayo, Skinny Fries

#### TRUFFLE STUFFED CHICKEN SUPREME 26

Truffle Butter Sauce, BBQ Hispi Cabbage,  
Tunworth Cheese Pomme Puree

#### ROAST BARBARY DUCK BREAST 30

Fig & PX Jus, Caramelised Roscoff Onion Tart Fine, Pumpkin Puree

#### PUMPKIN AND EPOISSE AGNOLOTTI 25

Brown Butter, Pinenuts, Swiss Chard

#### BEEF BOURGINON 30

Hand Cut Steak & Ox Cheek, Pancetta, Glazed Baby Carrots,  
Caramelised Onion Mash

### HOUSE CUTS FOR ONE

MINIMUM AGEING ON THE BONE OF 28 DAYS.  
EACH STEAK COMES WITH MUSHROOM, TOMATO  
AND CRISPY ONIONS, AS WELL AS YOUR CHOICE  
OF HAND CUT CHIPS, SKINNY FRIES OR WHIPPED  
BUTTER MASH AND ONE SAUCE.

8oz RIBEYE	37
8oz SIRLOIN	37
8oz FILLET	45
10oz RIBEYE	41
10oz FILLET	

### HOUSE DRY AGED CUTS FOR ONE

MINIMUM AGEING ON THE BONE OF 45 DAYS.  
EACH STEAK COMES WITH MUSHROOM, TOMATO  
AND CRISPY ONIONS, AS WELL AS YOUR CHOICE  
OF HAND CUT CHIPS, SKINNY FRIES OR WHIPPED  
BUTTER MASH AND ONE SAUCE.

8oz RIBEYE	42
8oz SIRLOIN	42
8oz FILLET	55
10oz RIBEYE	46
10oz FILLET	60

### TOPS

Native Lobster Tail, Garlic & Herb Butter 30  
Two Roasted Scallops 10 | Garlic & Lemon Tiger Prawns 10

### BEEF WELLINGTON 120

THE MERCHANT STEAKHOUSE SIGNATURE BEEF WELLINGTON. MADE WITH 45 DAY DRY AGED SPEY VALLEY BEEF, WITH TRUFFLE DUXELLE, SPINACH CREPE & WRAPPED IN CRISP PUFF PASTRY. SERVED WITH TWO SAUCES AND TWO SIDES OF YOUR CHOICE. MUST BE PREORDERED 24 HOURS IN ADVANCE.

### BUTTERS 2.5

Black Garlic & Truffle | Garlic & Herb |  
Caramelised Onion & Balsamic Truffle Butter

### SALADS

#### CLASSIC CAESAR SALAD 10

Anchovy Dressing / Sourdough Croutons

#### CLASSIC WALDORF SALAD 10

Celery / Apple / Walnuts / Grapes / Blue Cheese

#### COBB SALAD 12

Chicken, Bacon, Avocado, Tomato, Wensleydale Cheese,  
Boiled Egg, Corn Cobb

### SIDES 7

BBQ Hispi Cabbage Black Garlic & Truffle Pecorino |  
Salt & Chilli Tenderstem Broccoli | Onion Rings |  
Truffled Wild Mushrooms & Spinach | Truffle Mac & Cheese |  
Dauphinoise Potatoes | Maple & Beef Fat Glazed Carrots |  
Hand Cut Chips | Whipped Butter Mash | Skinny Fries

### SAUCES 4

Chorizo Béarnaise | Peppercorn | Argentinian Chimichurri |  
Red Wine Steak Jus | Blue Cheese Calvados | Bucky Bordelaise

*The Merchant Seakhorse*