

The Merchant Steakhouse

FESTIVE MENU

3 COURSE 39.95

STARTERS

HARISSA SPICED SCOTCH BROTH (V)(VG)

with crusty bread & butter

BEEF CHEEK, BONE MARROW AND TRUFFLE SPRING ROLL

with chive aioli

BEETROOT & GIN CURED SALMON

black pepper crackers / caraway spiced celeriac remoulade

HAM HOCK TERRINE

piccalilli / toasted sourdough / mustard gel

PAN SEARED KING SCALLOPS +8 SUPPLEMENT

black pudding puree / potato and bacon espuma

MAIN COURSES

8OZ RIBEYE

truffled wild mushrooms / fondant potato / charred broccoli / pigs and blankets / steak jus

PUMKIN RAVIOLI (V)

toasted sunflower seed / sage butter / sage crisps

CUMIN SPICED BARBERRY DUCK BREAST

braised red cabbage / smoked carrot puree / butter mash / pan jus

PAN SEARED COD FILLET

sautéed potatoes / chorizo / wilted samphire / lemon butter sauce / salsa verde

8OZ FILLET STEAK +10 SUPPLEMENT

truffled wild mushrooms / fondant potato / charred broccoli / pigs and blankets / steak jus

DESSERTS

CINNAMON SPICED APPLE & RHUBARB CRUMBLE

toffee ice cream

KEY LIME PIE

coconut ice cream / lime gel

CHOCOLATE TORTE

candied orange zest / mango ice cream

TRIO OF SORBETS

