

The Merchant Steakhouse

DINNER MENU

NIBBLES

Toasted Sourdough with Choice of Butter **6.5** | Salt & Chilli Popcorn **5.5**
Nocellara Olives (GFO) **5.5** | Charred Baby Carrots & Aioli (GFO) **6.5**

STARTERS

CHEFS SOUP OF THE DAY (V)(VG) 7.5

Toasted Sourdough / Sea Salt Butter

SCOTTISH SCALLOPS (GFO) 16.5

Garden Pea / Braised Lettuce / Chorizo/ Salsa Verde / Trout Roe

BAKED GOATS CHEESE (V)(GFO) 9

Arran Oatties / Pickled Baby Pear / Wakame / Dulce Powder/ Herb Pesto

HOT SMOKED TAY SALMON 14.5

Shaved Courgette & Fennel Salad / Crispy Hens' Egg / Saffron & Lemon Hollandaise

HAGGIS, NEEPS, TATTIES 10.5

Gnocchi / Turnip Puree / Arran Mustard Jus

ROASTED BONE MARROW 11.5

Slow Cooked Beef Shin / Nettle Pesto / Crispy Shallots / Toasted Sourdough

ASH BAKED HERITAGE (V) 9.5 BEETROOT TERRINE

Apple Remoulade / Toasted Sourdough / Fennel & Hazelnut Butter

CHEESEBURGER SPRING ROLLS 12

Smoked Gherkin Emulsion

STEAK TARTARE 16

Hand Cut Spey Side Aged Beef / Savoury Tart Casing / Cornichons / Parsley / Truffle Hollandaise / Quail Egg

MAINS

PAN SEARED SALMON 24

Potato Fondant / Sea Vegetables / Champagne Veloute

PUMPKIN RAVIOLI (V) 19

Toasted Sunflower Seeds / Sage Butter / Aged Parmesan / Parmesan Crisps

BAKED CHICKEN SUPREME 21

Cauliflower And Smoked Cheddar Puree / Chateau Potato / Charred Baby Leek / Yorkshire Pudding / Pan Jus

GARDEN PEA RISOTTO (VG) 19

Fennel/ Lemon Reduction / Hazelnuts

SCOTCH LAMB RACK 37

Pistachio Crumb / Pea & Courgette Puree/ Arran Mustard Mash / Lamb Jus

MERCHANT STEAK FILLET BURGER 24

Skinny Fries / Iceberg / Tomato / Confit Onion / Truffle Mayonnaise / Mature Scottish Cheddar

BRAISED BEEF SHIN 26

Chive Mash / Carrot Puree / Charred Stem Broccoli / Bordelaise Sauce / Crispy Shallots

CUTS FOR ONE

28-DAY AGED | 45-DAY AGED

8oz RIBEYE 28 | 36

8oz SIRLOIN 28 | 34

8oz FILLET 44 | 49

10oz SIRLOIN 32 | 38

10oz FILLET 49 | 56

16oz PORTERHOUSE 47 | 56

8oz BAVETTE 26

recommended medium rare

All cuts are dry aged on the bone in house to a minimum of 28 days or 45 days we only use grass fed Spey Valley Aberdeen Angus which is hand selected by our craft butcher and cooked over South African oak lump wood on our custom built parrilla grill

TO SHARE

DRY AGED ON BONE TO MINIMUM OF 35 DAYS.
ALL SERVED WITH 2 SIDES & 2 SAUCES.

500G CHATEAUBRIAND 90

Taken from the top of the beef short loin, originated in the 19th Century and is still revered as the most tender cut

600G RUMP CAP (PICANHA) 85

1.2 KG LONG BONE TOMAHAWK 110

600G BEEF WELLINGTON 100

45-Day Dry Aged Beef Fillet / wrapped in Crepe / Mushroom & Truffle Duxelles / Crisp Puff Pastry
(24 hour pre-order needed)

TOPS

Grilled Native Lobster Tail **MARKET PRICE**

Free Range Hen Egg **3.5** | Garlic & Lemon Tiger Prawns **10**

SAUCES 4

House Made Steak Jus | Argentinian Chimichurri | Pink Peppercorn | Kintyre Blue Cheese | Truffle Hollandaise | Chorizo Bearnaise | Red Wine Bordelaise

SALADS

CLASSIC CAESAR WEDGE 10

Anchovy Dressing / Sourdough Croutons

GEM HEARTS 9.5

Avocado / Blue Cheese / House Dressing

HERITAGE TOMATO 9

Rocket / Aged Balsamic Dressing

SIDES 6

Thrice Cooked Rooster Chips | Garlic & Rosemary Buttered Baby Potatoes | Chive Mash | Charred Stem Broccoli | Arran Mustard Mash | Creamed Spinach & Nutmeg | Whipped Butter Potatoes | Wild Field Mushrooms | Crispy Skinny Fries | Truffle Mac n Cheese | Buttered Greens with Crispy Shallots

BUTTERS 3.5

Bone Marrow & Truffle | Café de Paris | Garlic and Herb | Fennel and Hazelnut | Rose Harissa

The Merchant Seakhorse