

# 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

**CREAMED CAULIFLOWER & MULL CHEDDAR SOUP (GFO)(V) 8.5**  
Crusty Bread / Sea Salt Butter

**SCOTTISH SCALLOPS 14.5**  
Stornoway Black Pudding / Sweetcorn Puree /  
Crispy Chicken Skin / Red Wine Jus

**BAKED GOATS CHEESE (GFO)(V) 9.5**  
Arran Oatcakes / Pickled Baby Pears / Pepper Dulse

**CHARGRILLED LANGOUSTINES (GFO) MARKET PRICE**  
Nduja Butter / Preserved Lemon / Pangrattato

**ROASTED BONE MARROW (GFO) 10**  
Beef Cheek / Carrot Top Pesto /  
Crispy Shallots / Toast

**HAGGIS, NEEPS, TATTIES 10**  
Potato & Turnip Gnocchi / Whisky & Arran Mustard Jus  
(vegetarian version available)

**ASH-BAKED HERITAGE BEETROOT SALAD (GFO)(V)(VG) 10**  
Shaved Fennel / Horseradish & Hazelnuts

**CHEESEBURGER SPRING ROLLS 10.5**  
Gherkin Emulsion

**STEAK TARTARE (GFO) 15**  
Hand cut Spey Side Aged Beef / Savoury Tart Casing /  
Cornichons / Parsley / Truffle Hollandaise

### MAINS

**PAN SEARED SALMON (GFO) 24**  
Harissa Spiked Potatoes / Tarragon,  
Caper & Pancetta Beurre Noisette

**ROAST CAULIFLOWER STEAK (V)(VG) 17.5**  
Tahini / Yoghurt / Garden Herb, Pomegranate  
& Almond Salad / Herb Oil

**BAKED CHICKEN SUPREME (GFO) 18**  
Potato Dauphinoise / Carrot and Cardamom  
Puree / Charred Baby Leek / Baby Onion Jus

**GARDEN PEA RISOTTO (GFO)(V) 16.5**  
Fennel / Lemon Reduction / Hazelnuts

**CHARGRILLED SEABASS (GFO) 19.5**  
Mussel & Parsley Butter / Pickled Cucumber /  
Sea Herbs

**MERCHANT STEAK FILLET BURGER 24**  
Skinny fries / Iceberg / Tomato / Confit Onion /  
Smoked Bone Marrow & Truffle Mayonnaise /  
Mature Scottish Cheddar

**BRAISED BEEF CHEEK (GFO) 26**  
Potato Fondant / Parsnip & Vanilla Puree /  
Crispy Shallots

**LOBSTER MAC & CHEESE 29**  
Smoked Cheddar Glaze / Garlic Sourdough

### CUTS FOR ONE

28-DAY AGED | 45-DAY AGED

**8oz RIBEYE 27 | 36**

**8oz SIRLOIN 26 | 33**

**8oz FILLET 44 | 49**

**10oz SIRLOIN 30 | 36**

**10oz FILLET 49 | 56**

**16oz PORTERHOUSE 47 | 56**

**8oz BAVETTE 25**  
recommended medium rare

All our steaks are hand selected by our craft butcher.  
Choose between 28 day aged, or 45 day aged Angus Beef.  
Grilled over oak charcoal on our custom built Parrilla grill,  
served with tomato, mushroom and sauce. (GFO)

### TO SHARE

**500G CHATEAUBRIAND WITH 2 SIDES & 2 SAUCES 85**

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

**500G COTE DE BOEUF 70**

Fore Rib of Beef with Rib Bone attached

**1.2 KG TOMAHAWK 90**

**600G BEEF WELLINGTON 80**

45-Day Dry Aged Beef Fillet / wrapped in Crepe /  
Mushroom & Truffle Duxelles / Crisp Puff Pastry  
Served with 2 Sides & 2 Sauces. (24 hour pre-order needed)

### TOPS

Grilled Native Lobster Tail **MARKET PRICE**  
Fried Duck Egg **5** | Grilled Langoustines **MARKET PRICE**

### SAUCES 4

House Made Steak Jus | Argentinian Chimichurri |  
Green Peppercorn | Blue Cheese And Horseradish |  
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 | Roast Baby Potatoes with  
Rosemary & Garlic Butter | Whipped Butter Potatoes |  
Crispy Skinny Fries with Herb Salt

House Blushed Vine Tomato | Wild Field Mushrooms |  
Truffle Mac n Cheese | Creamed Spinach with Nutmeg |  
Buttered Greens with Crispy Shallots

### BUTTERS & ENHANCEMENTS

Bone Marrow Truffle Butter **4** | Garlic, Rosemary & Thyme  
Butter **3** | Roasted Wasabi & Ginger Butter **3** |  
Togarashi Salt **2.5** | House Made BBQ Seasoning **2.5** |  
Herb Steak Rub **2.5**

*The Merchant Seakhorse*