

The Merchant Steakhouse

DINNER MENU

NIBBLES

Toasted Sourdough with Choice of Butter **5.5** | Salt & Chilli Popcorn **4.5**
Nocellara Olives (GFO) **4.5** | Charred Baby Carrots & Aioli (GFO) **5.5**

STARTERS

CREAMED CAULIFLOWER & MULL CHEDDAR SOUP (GFO)(V) 7.5
Crusty Bread / Sea Salt Butter

SCOTTISH SCALLOPS 13.5
Stornoway Black Pudding / Sweetcorn Puree /
Crispy Chicken Skin / Red Wine Jus

BAKED GOATS CHEESE (GFO)(V) 8.5
Arran Oaties / Pickled Baby Pears / Pepper Dulse

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

ROASTED BONE MARROW (GFO) 9
Beef Cheek / Carrot Top Pesto /
Crispy Shallots / Toast

HAGGIS, NEEPS, TATTIES 9
Potato & Turnip Gnocchi / Whisky & Arran Mustard Jus
(vegetarian version available)

ASH-BAKED HERITAGE BEETROOT SALAD (GFO)(V)(VG) 9
Shaved Fennel / Horseradish & Hazelnuts

CHEESEBURGER SPRING ROLLS 9.5
Gherkin Emulsion

STEAK TARTARE (GFO) 14
Hand cut Spey Side Aged Beef / Savoury Tart Casing /
Cornichons / Parsley / Truffle Hollandaise

MAINS

CHARGRILLED WHOLE RED MULLET (GFO) 28
Harissa Spiked Potatoes / Tarragon,
Caper & Pancetta Beurre Noisette

ROAST CAULIFLOWER STEAK (V)(VG) 16.5
Tahini / Yoghurt / Garden Herb, Pomegranate
& Almond Salad / Herb Oil

BAKED CHICKEN SUPREME (GFO) 17
Potato Dauphinoise / Carrot and Cardamom
Puree / Charred Baby Leek / Baby Onion Jus

GARDEN PEA RISOTTO (GFO)(V) 15.5
Fennel / Lemon Reduction / Hazelnuts

CHARGRILLED SEABASS (GFO) 18.5
Mussel & Parsley Butter / Pickled Cucumber /
Sea Herbs

MERCHANT STEAK FILLET BURGER 23
Skinny fries / Iceberg / Tomato / Confit Onion /
Smoked Bone Marrow & Truffle Mayonnaise /
Mature Scottish Cheddar

BRAISED BEEF CHEEK (GFO) 25
Potato Fondant / Parsnip & Vanilla Puree /
Crispy Shallots

LOBSTER MAC & CHEESE 28
Smoked Cheddar Glaze / Garlic Sourdough

CUTS FOR ONE

28-DAY AGED | 45-DAY AGED

8oz RIBEYE 26 | 35

8oz SIRLOIN 25 | 32

8oz FILLET 43 | 48

10oz SIRLOIN 29 | 35

10oz FILLET 48 | 55

16oz PORTERHOUSE 46 | 55

8oz BAVETTE 24
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 80

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 65

Fore Rib of Beef with Rib Bone attached

1.2 KG TOMAHAWK 85

600G BEEF WELLINGTON 75

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 **4** | Grilled Langoustines **MARKET PRICE**

SAUCES 3

House Made Steak Jus | Argentinian Chimichurri |
Green Peppercorn | Blue Cheese And Horseradish |
Chorizo Bearnaise | Red Wine Bordelaise

SALADS

CLASSIC CAESAR WEDGE 9
Anchovy Dressing / Sourdough Croutons

GEM HEARTS 8.5
Avocado / Blue Cheese / House Dressing

HERITAGE TOMATO 8
Rocket / Aged Balsamic Dressing

SIDES 5

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 **3** | Garlic, Rosemary & Thyme
Butter **2** | Roasted Wasabi & Ginger Butter **2** |
Togarashi Salt **1.5** | House Made BBQ Seasoning **1.5** | Herb
Steak Rub **1.5**

The Merchant Seakhorse