

The Merchant Steakhouse

MEATICULOUSLY PLANNED SUNDAYS

2 COURSE £25 3 COURSE £30

"Indulge in the ultimate Sunday pick-me-up, with our signature Bloody Mary! crafted with premium vodka, zesty tomato juice, a splash of tangy Worcestershire sauce, a dash of fiery hot sauce, toasted rosemary and celery. It's the perfect blend of savoury and spicy to kickstart your Sunday funday"

BLOODY MARY 10

Vodka, Maldon Sea Salt, Black Pepper, Lemon Juice, Balsamic, Horseradish, Hot sauce, Bitters, Olives, Rosemary and Tomato Juice

NIBBLES

Toasted Sourdough with Garlic & Rosemary Butter 4

Salt & Chilli Popcorn 4

Nocellara Olives (GFO) 4

STARTERS

CHEFS SOUP OF THE DAY (V)(VG)

Toasted Sourdough / Sea Salt Butter

HAGGIS TRUFFLES

Roasted Garlic & Sriracha Mayonnaise

HOT SMOKED TAY SALMON & HERITAGE BEETROOT SALAD

Beetroot & Arran Mustard Dressing

SUNDAY ROASTS

ALL SUNDAY ROASTS SERVED WITH, ROAST POTATOES, MASH, CREAMED SAVOY CABBAGE, HONEY ROAST CARROT AND PARSNIP, HOMEMADE YORKSHIRE PUDDING AND PAN JUS.

ROAST SIRLOIN OF BEEF

(dry aged for a minimum of 35 days)

MILLERS OF SPEYSIDE HONEY ROAST HAM

SKIN ON CHICKEN SUPREME

BEST OF BOTH MEATS

Ham & Beef
£5 supplement

BBQ RUBBED CAULIFLOWER STEAK (V)(VG)(GFO)

SUNDAY ROASTS TO SHARE

ALL SUNDAY SHARERS SERVED WITH, ROAST POTATOES, MASH, CREAMED SAVOY CABBAGE, HONEY ROAST CARROT & PARSNIP WITH HOMEMADE YORKSHIRE PUDDING & PAN JUS

500G 28-DAY AGED CHATEAUBRIAND

for two

2 COURSES 80 3 COURSE 85

600G 28-DAY AGED RUMP CAP (PICANHA)

for two

2 COURSES 70 3 COURSE 75

SIDES 6

Beef Cheek & Truffle Mac | Hand Cut Chips |
Cauliflower Cheese | Buttered Greens
Crispy Shallots | Wild Field Mushrooms |
Skinny Fries with Herb Salt | Corn Ribs with
Roasted Garlic And Sriracha Mayonnaise

DESSERTS

STICKY DATE PUDDING

Irish Bru Ice Cream / Salted Caramel Sauce

APPLE & BLUEBERRY CRUMBLE

Tonka Bean Custard

CHOCOLATE BROWNIE SUNDAE (V)(VG)(GFO)

Belgian Chocolate Ice Cream / Vanilla Chantilly /
White Chocolate Sauce

The Merchant Seakhorse