

The Merchant's Yard

Restaurant & Rooms

Tasting Menu

AVAILABLE WEDNESDAY - SATURDAY
SERVED UNTIL 8PM

Please note, this is a sample menu. Dishes on our fine dining experience may vary depending on availability of produce at market.

Artisan bread, whipped butter GF V

Pan Fried Pigeon Breast, stuffed & baked onion, burnt apple purée, cherry granola

V: **Confit Jersey Royal Potatoes**, smoked leeks, pear, walnut, parsley GF, VE

Wine pairing: Stones Throw Shiraz, Australia 14%

Seared Sea Trout, cauliflower textures, wild garlic velouté GF

V: **Chargrilled Mushroom**, cauliflower textures, wild garlic velouté GF

Wine pairing: Tierra Alta Sauvignon Blanc, Chile 12.5%

Southwest Lamb Canon, wild garlic rosti, Jerusalem artichoke puree, heritage carrot, thyme jus GF

Wine pairing: Seriti Merlot, South Africa 13.5%

V: **Whole Roasted Courgette**, Moroccan spiced cous cous, thyme glazed carrot, chestnuts, spinach, walnut oil VE

Wine pairing: Conviviale Pinot Grigio, Italy 12.5%

Warm Pistachio Olive Oil Cake, dark chocolate, crèmeux, lemon curd V

V: **Whole Roasted Banana**, salted caramel popcorn, mango sorbet, hazelnuts GF VE

Wine pairing: Espresso Martini, vodka, Kahlua, vanilla, sugar syrup, espresso

Hartington Stilton, treacle walnut & raisin bread, fig relish, marinated celery

Wine pairing: Krohn Late Bottled Vintage Port, Portugal 20%

Petit Fours

£65 per person

With perfectly-paired wine flight £100

V - Vegetarian option

GF - Gluten free GFA - Gluten-free option available on request

Please ensure you inform us of any allergies/intolerances before ordering