

SUNDAY MENU

NIBBLES

Nocellara del Belice Sicilian Olives GF, V, VE	4.50	Roasted & Smoked Almonds GF, V, VE	4.95
Blythburgh Farm Pork Scratchings Fruity & spicy brown sauce	3.50	Kitchen-Made Artisan Breadbasket GFA, V, VEA Whipped butter or balsamic vinegar & olive oil	4.00

STARTERS

Seared Sea Trout GF Cauliflower textures, wild garlic velouté	12.00
Pan Fried Pigeon Breast Stuffed & baked onion, burnt apple purée, cherry granola	13.00
Confit Jersey Royal Potatoes GF, V, VE Smoked leeks, pear, walnut, parsley	11.50

CLASSICS

Soup of the Day GF, V, VEA Warm freshly-baked bread	10.00
Duck Liver Parfait GFA Pickled rhubarb gel, smoked almonds, grilled focaccia	10.00
Marinated Heritage Tomato Bruschetta GFA Burrata, toasted sourdough, basil pesto	12.00
Sriracha Glazed Chicken Wings GF Spring onion, coriander, crispy onion	10.00

T O S H A R E

Garlic & Mozzarella Flatbread GFA, V, VEA	10.50
British Meat Platter Sriracha glazed chicken wings, peppered beef, lamb & black pudding bon bon, duck liver parfait, fruity brown sauce, pork crackling	19.50

T M Y R O A S T S

Served carved to share at your table, with roast potatoes, creamy mash, homemade Yorkshire puddings, cauliflower cheese, selection of seasonal vegetables & chef's gravy

Beef Sirloin
22.95 pp

English Chicken Breast
21.95 pp

Outdoor Bred Pork Belly
19.95 pp

Our roast beef comes medium-rare/pink as standard but can be served well-done if preferred.

Whole Roasted Courgette V, VE 18.00
Moroccan spiced cous cous, thyme glazed carrot, chestnuts, spinach, walnut oil

C L A S S I C S

TMY Fish & Chips GF 18.00
Beer battered haddock, hand-cut triple-cooked chips, crushed peas, charred lemon, tartare sauce

The TMY Grass-Fed Beef Burger GFA 18.00
Truffle fries, toasted brioche bun, caramelised onion chutney, smoked cheddar, crisp gem, heritage tomato, pickle, coleslaw

Spicy Pakora Burger GFA, V 18.00
Truffle fries, toasted brioche bun, spiced aubergine & mango chutney, crisp gem, heritage tomato, pickle, coleslaw

Prime English Heritage Beef & Thornbridge Burton Ale Pie 24.00
Hand-cut triple-cut chips, buttered seasonal vegetables, roast beef gravy

Roasted Romanesque Cauliflower GF, V, VE 18.00
Broad bean, pea & tomato cassoulet, charred spring onion, herb & shallot dressing

F R O M T H E G R I L L

PRIME GRASS-FED BRITISH HERITAGE BEEF

All served with truffle parmesan chips, heritage tomato, flat mushroom, watercress & pickled shallot salad

170g Fillet	35.00	Sauces GF	3.00
227g Ribeye	38.00	Your choice of:	
		Peppercorn	
		Mushroom & Madeira	
		Hartington Blue Cheese	

P I Z Z A S

Margherita GFA, V, VEA Tomato sauce, basil, Parmesan, olive oil	11.50
Ham & Chestnut Mushroom GFA Tomato sauce, ham, roasted chestnut mushrooms, mozzarella, Parmesan	13.50
Chicken Caesar GFA White cheese sauce, chargrilled chicken, pancetta, Parmesan, anchovies, gem, Caesar dressing	13.50
Nduja Picante Salami GFA Tomato sauce, Nduja picante spicy salami, burrata, Parmesan, basil	12.50
Roasted Pepper & Artichoke GFA, V, VEA Tomato sauce, roasted pepper & artichoke, mozzarella, Parmesan	12.50

S I D E S

Fries GF, V, VE	4.00
Sweet Potato Fries GF, V, VE	5.00
Triple-Cooked Chips GF, V, VE Add truffle & Parmesan 1.50	4.50
Seasonal Green Vegetables GF, V, VEA	4.50
Roasted Chantenay Carrots GF, V, VEA	5.00
Roasted New Potatoes GF, V, VE	4.50
House Salad GF, V, VE	4.00
Caesar Salad	4.00
Mozzarella Mac & Cheese V	5.00



www.challengederbyshire.org.uk

As part of the Markovitz group of companies, The Merchant's Yard is proud to support #ChallengeDerbyshire, a charitable trust formed by our owners to raise much needed funds in support of local end of life care charities.

With the help of other businesses in the area, together we have raised over **£1.85 million**

to help Ashgate Hospice and Blythe House Hospice provide care for patients and their loved ones.

With all costs covered by Markovitz, #ChallengeDerbyshire is able to ensure that 100% of the money raised goes directly to our amazing charities.

For more information or if you would like to make a donation please ask a member of our team for details. Thank you!

D E S S E R T S

Warm Pistachio Olive Oil Cake V Dark chocolate Crèmeux, lemon curd	12.00
Rhubarb Cheesecake GFA Apple crumble, pickled limes, liquorice ice cream	11.00
Iced Vanilla Bean Parfait GF Chocolate crumb, lemon jelly, aerated white chocolate, lemon sorrel	10.00

C L A S S I C S

Sticky Toffee Pudding GF, V Vanilla ice cream, caramel sauce	8.50
Whole Roasted Banana GF, V, VE Salted caramel popcorn, mango sorbet, hazelnuts	9.00
Double Chocolate Brownie GF, V Vanilla ice cream, chocolate sauce	8.50
TMY Sundae V Your choice of: Double Chocolate Caramel Fudge Lemon Drizzle	4.50
Chef's Selection of Ice Creams & Sorbets V Ask for today's flavours	6.00
Selection of British Cheeses V Walnut, treacle & raisin bread, crackers, fig chutney, iced grapes, marinated celery	12.50