

◆
The Merchant's Yard

◆
Restaurant & Rooms



T A S T I N G M E N U E V E N I N G
M A R C H 2 0 2 5

C A N A P É S

BREAD

Whipped butter GF

S T A R T E R

Venison Tartare, shallot, chive, confit egg yolk GF

Vegetarian: Goats Cheese Mousse, shallot, chive, kale, crispy egg GF

F I S H

Pan Roast Halibut, Pomme Hasselback, leek, carrot, chicken jus GF

Vegetarian: Pomme Hasselback, leek, carrot, carrot jus GF

M E A T

**Duo of Creedy Carver Duck Breast and Leg, potato rosti,
purple sprouting broccoli, spinach, onion, duck and cranberry sauce GF**

**Vegetarian: Hashbrown, purple sprouting broccoli, spinach,
spring onion, shallot velouté GF**

D E S S E R T

Set Vanilla Custard, rhubarb, crumble GF

C H E E S E

P E T I T F O U R S

£65 per person

With perfectly-paired wine flight £100

GF - Gluten free option available with dish adaptation

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

www.themerchantsyard.com

FB & IG: @themerchantsyard