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The Merchant's Yard

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Restaurant & Rooms



**F I N E D I N I N G T A S T I N G M E N U**

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**C A N A P É S**

Lincolnshire Poacher gougères, truffle V  
Chicken Liver Parfait, brioche, bacon jam GF

**B R E A D**

Onion seed white roll, chicken butter GF V

**S T A R T E R**

Braised pig cheek, spinach, apple, crackling, pork reduction GF  
Vegetarian: Confit shallot & spinach arancini GF V VE

**F I S H**

Pan-roast monkfish, pomme hassleback, shallot, chorizo,  
baby gem, chive velouté GF  
Vegetarian: Pomme hassleback, shallot, baby gem, chive GF V VE

**M E A T**

Derbyshire loin of beef, Pomme Anna, purple sprouting broccoli,  
kale, beef & 'Hendos' jus GF  
Vegetarian: Potato terrine, purple sprouting broccoli, kale, carrot jus GF V

**D E S S E R T**

Set lemon custard, rhubarb, pineapple, flapjack GF V

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£55 per person

With perfectly-paired wine flight £75 (please see overleaf for details)

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

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GF - Gluten free option available  
V - Vegetarian  
VE - Vegan option available  
Please ensure you inform us of any allergies/intolerances before ordering

[www.themerchantsyard.com](http://www.themerchantsyard.com)

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