

The Merchant's Yard

Restaurant & Rooms



The Merchant's Yard is supporting the work of #ChallengeDerbyshire to raise money for local end of life care charities. As part of the #ChallengeDerbyshire Business Club, we have raised nearly £1.6million to help Ashgate Hospice, Blythe House Hospicecare and Helen's Trust provide care to patients and their loved ones in our communities.

We would like to ask for your help by adding a voluntary donation of 25p per person to your bill. If you would prefer not to donate, like to give more, or for more information on the work the charity does, please ask a member of our team. By covering all costs, Markovitz and the Business Club are able to ensure that 100% of your donation goes direct to our amazing charities.

Thank you for your support!

Nibbles

Garlic Cheese Straws with Black Garlic Mayo **v** 6.95

Olives, Goats Cheese, Breadsticks **GF, v** 6.95

Starters

Roast Parsnip & Pear Soup **GF, v, Ve** 6.95

Baked loaf, chive

Smoked Salmon **GF** 9.95

Beetroot, fennel, parsley

Chicken & Pancetta Terrine **GF** 9.00

Wild mushroom, shallot, pancetta jam

Confit Lamb **GF** 11.50

Celeriac, anchovies, mint, lamb jus

Classics

Caramelised Cauliflower **GF, v, Ve** 7.95

Lincolnshire Bomber,
spring onion, sage

Wild Mushrooms on Toast **GF, v, Ve** 7.95

Garlic mushrooms, brioche, parmesan

Honey & Sriracha Chicken Wings **GF** 7.95

Pickled carrot & chilli salad,
smoked paprika mayonnaise

Beetroot & Fennel Salad **GF, v, Ve** 7.95

Parsley emulsion

Sharing Platters

Rustic Garlic Bread **GF, v** 10.95

Buffalo mozzarella, chive

Beef Salami Flatbread **GF** 11.95

Red onion, harissa

DF – can be amended to be dairy-free

GF – can be amended to be gluten-free

v – vegetarian or can be amended to be vegetarian

Ve – vegan or can be amended to be vegan

For more information regarding individual dishes and dietary requirements, please speak to our team. Please ensure you inform your server of any allergies before ordering as minor amendments to dishes or garnishes above may be made.

Mains

Pork Belly GF 28.50
Pomme fondant, savoy, apple, pork reduction

Blade of Beef GF 27.50
Truffle creamed potatoes, kale, parsnips, beef jus

Pan Roast Hake GF 23.50
Crayfish croquette, butternut squash, harissa, spring onion,
spiced lemon butter

Portobello Mushroom & Sweet Potato Wellington v, Ve 18.50
Parsnip, kale, carrot jus

Grill

6oz Fillet Steak DF, GF 33.95 8oz Sirloin Steak DF, GF 29.95
Served with triple-cooked chips, confit tomato, Portobello mushroom
Sauces v - Peppercorn, Diane, Blue Cheese 2.50

Classics

Fish & Chips GF 14.95
Haddock, triple-cooked chips,
crushed peas, tartare sauce, burnt lemon

TMY Burger GF 15.95
Beef burger, smoked bacon jam, cheddar, baby gem, tomato, fries

Truffle Mac 'N' Cheese v 13.95
Macaroni cheese, truffle, garlic bread

Butternut Squash Risotto GF, v, Ve 13.95
Harissa, spring onion

Sides

Seasonal Vegetables
3.95 GF, v, Ve

Beetroot & Fennel Salad
4.00 GF, v, Ve

Honey Roast Carrots
4.00 GF, v, Ve

Pigs in Blankets
4.50 GF

Sprouts, Chestnut, Pancetta
4.50 GF

Triple Cooked Chips
3.95 GF, v, Ve

French Fries
3.95 GF, v, Ve

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Desserts

Mrs Hopkins' Christmas Pudding v 8.95
Brandy Anglaise

Vegan Christmas Pudding v, ve 8.95
Brandy ice cream

Blackberry Parfait GF, v, ve 8.95
Honeycomb, mulled wine, cherry

Chocolate Mousse Cake v 9.50
Almond, orange, cinnamon ice cream

Brioche Treacle Tart v 9.50
Clotted cream ice cream

Classic Desserts

Sticky Toffee Pudding 8.95
Butterscotch, rum & raisin ice cream

Billionaire's Sundae v 6.95
Brownie, salted caramel, chocolate ice cream, vanilla cream

Pear & Toffee Crumble v 8.95
Caramel ice cream

Lime Posset GF, v 8.95
White chocolate, coconut

British Cheese Board GF, v 9.95
Selection of British cheeses served with spiced blackberry chutney,
apple, grapes, crackers, churned butter

Chef's Ice Creams & Sorbet Selection DF, GF, v, ve 5.95

Chef's Assiette
Sharing plate with your choice of 3 desserts 22.95