

• OFFERS •

GRADUATION MENU 2017

ENJOY YOUR CELEBRATION
MEAL IN STYLE WITH OUR
MOUTH WATERING

THREE COURSE SET MEAL

£32.50 PER PERSON

LIVE JAZZ EVERY
EVENING FROM 9PM

WHILE YOU WAIT

MAPLE SPICED POPCORN
£2.50

PARNISPS CRISPS
£2.95

CURRIED PEANUTS
£2.00

BREAD BOX, BUTTER & TAPENADE
£4.50

MIXED OLIVES
£3.95

• STARTERS •

SOUP OF THE DAY* £5.95
SEE YOUR SERVER FOR TODAY'S SPECIAL

EGG & SOLDIERS* £7.95
CRISPY HEN'S EGG, ASPARAGUS, BÉRNAISE, TRUFFLE,
PARMESAN STRAW

BAYONNE HAM & MELON SALAD* £7.95
OLIVES, MINT, FETA FRITTERS, BALSAMIC

MOULES* £8.50
TOMATO, CHORIZO, RED PEPPER

CRAB SALAD £8.95
AVOCADO PURÉE, ORANGE, QUAIL'S EGG, GRILLED
CIABATTA, CAPERS

BEETROOT RISOTTO £9.50
SLOW BRAISED BEEF CHEEK, SPRING ONION, PISTACHIO

• STEAK •

CHATEAUBRIAND FOR 2 PEOPLE £59.95
SLOW ROASTED TOMATOES, MUSHROOMS,
FRITES, BÉARNAISE SAUCE, PEPPERCORN SAUCE

RIBEYE £24.95
CAFÉ DE PARIS BUTTER, SALAD, FRITES

FLAT IRON £17.50
BÉARNAISE, SALAD, FRITES

• SIDES •

FRITES £3.50
TARTIFLETTE £4.50 // BERT'S SALAD £3.50
COURGETTE & GARLIC BUTTER £3.50
SAUTÉED MUSHROOMS £3.95

TO SHARE

CHARCUTERIE BOARD
CURED MEAT,
HOUSE SMOKED CHICKEN,
CIABATTA, CHUTNEY,
SCOTCH QUAIL'S EGG,
PICKLES
£8.50 PER PERSON

BAKED CAMEMBERT
GARLIC CONFIT, RED ONION
MARMALADE, GRAPES,
FRENCH BAGUETTE
£14.95

• MAIN COURSE •

TART* £13.95
PUFF PASTRY, HERITAGE TOMATO, TAPENADE, GOATS' CHEESE,
BASIL PISTOU

PORK PIE* £14.95
REBLOCHON & POTATO GRATIN, CREAMED LEEKS, JUS

MOULES FRITES £15.50
TOMATO, CHORIZO, RED PEPPER

FISH OF THE DAY* £15.50
SEE YOUR SERVER FOR TODAY'S SPECIAL

CHICKEN SUPREME* £15.95
HERB CRUST, PEAS À LA FRANCAISE, SAFFRON, CREAMED POTATO

DUCK BREAST £18.95
GRILLED POTATO, BEETROOT, PEACH, WATERCRESS

DESSERTS

SELECTION OF HOMEMADE ICE CREAM OR SORBET* £5.50

CLASSIC CRÈME BRÛLÉE* // CHOCOLATE & PISTACHIO BISCOTTI £5.95

LEMON POSSET* // RASPBERRY SORBET £6.50

PANNA COTTA* // DARK CHOCOLATE & ORANGE, NUT TUILLE, ORANGE CURD £6.50

CHEESECAKE // VANILLA MOUSSE, BISCUIT CRUMBLE, ELDERFLOWER POACHED STRAWBERRIES,
LEMON, RASPBERRIES, HONEYCOMB £7.50

SELECTION OF FRENCH CHEESES // GRAPES, CHUTNEY, BREAD, CRACKERS £8.95

DESSERT TO SHARE

CHOCOLATE FONDUE £5.95 PER PERSON
STRAWBERRIES, MARSHMALLOWS, PROFITEROLES, BANANA BREAD

WEEKEND BRUNCH SERVED (11AM-3PM)

CROQUE MADAME

HAM, COMTE, MUSTARD, MORNAY SAUCE,
FRIED HEN'S EGG

B.L.T BAGEL

FRIED HEN'S EGG, BERTS KETCHUP, FRITES

BUTTERMILK PANCAKES

MAPLE SYRUP, FRESH BERRIES, WALNUTS

EGGS BENEDICT

POACHED HEN'S EGG, TOASTED SODA BREAD,
HAM, HOLLANDAISE SAUCE

EGGS ROYALE

POACHED HEN'S EGG, TOASTED SODA BREAD, SMOKED
SALMON, HOLLANDAISE SAUCE

EGGS FLORENTINE

POACHED HEN'S EGG, TOASTED SODA BREAD,
SPINACH, HOLLANDAISE SAUCE

WEEKEND BRUNCH INCLUDES A BLOODY MARY
OR BUCK'S FIZZ, A CHOICE OF HOT DISH
& TEA OR COFFEE

£16.50 PER PERSON

BERTS OFFERS LIVE JAZZ DURING OUR
DELECTABLE WEEKEND BRUNCHES
FROM 12PM - 2PM



WHILE YOU WAIT

MAPLE SPICED POPCORN

£2.50

PARSNIPS CRISPS

£2.95

CURRIED PEANUTS

£2.00

BREAD BOX, BUTTER & TAPENADE

£4.50

MIXED OLIVES

£3.95



SIDE DISHES

FRITES £3.50

TARTIFLETTE £4.50

BERT'S SALAD £3.50

COURGETTE & GARLIC BUTTER £3.50

SAUTÉED MUSHROOMS £3.95

LUNCH (SERVED 12PM-5PM)

SOUP OF THE DAY..... £5.95

PLEASE ASK SERVER FOR TODAY'S SPECIAL

EGG & SOLDIERS..... £7.95

CRISPY HEN'S EGG, ASPARAGUS, BÉRNAISE, TRUFFLE,
PARMESAN STRAW

BAYONNE HAM & MELON SALAD..... SML £7.95 / LRG £14.95

OLIVES, MINT, FETA FRITTERS, BALSAMIC

CHARCUTERIE BOARD..... £8.50 (PER PERSON)

CURED MEAT, HOUSE SMOKED CHICKEN, CIABATTA, CHUTNEY,
SCOTCH QUAIL'S EGG, PICKLES

CRAB SALAD..... SML £8.95 / LRG £16.50

AVOCADO PURÉE, ORANGE, QUAIL'S EGG,
GRILLED CIABATTA, CAPERS

BETROOT RISOTTO..... SML £9.50 / LRG £17.50

SLOW BRAISED BEEF CHEEK, SPRING ONION, PISTACHIO

TART..... £13.95

PUFF PASTRY, HERITAGE TOMATO, TAPENADE, GOATS' CHEESE,
BASIL PISTOU

PORK PIE..... £14.95

REBLOCHON & POTATO GRATIN, CREAMED LEEKS, JUS

WHOLE BAKED CAMEMBERT (FOR TWO)..... £14.95

GARLIC CONFIT, RED ONION MARMALADE, GRAPES,
FRENCH BAGUETTE

MOULES FRITES..... £15.50

TOMATO, CHORIZO, RED PEPPER, FRITES

FISH OF THE DAY..... £15.50

SEE YOUR SERVER FOR TODAY'S SPECIAL

CHICKEN SUPREME..... £15.95

HERB CRUST, PEAS À LA FRANÇAISE, SAFFRON
CREAMED POTATO

DUCK BREAST..... £18.95

GRILLED POTATO, BEETROOT, PEACH, WATERCRESS

RIBEYE..... £24.95

CAFÉ DE PARIS BUTTER, SALAD, FRITES

DESSERTS

SELECTION OF HOME MADE ICE CREAM OR SORBET..... £5.50

CLASSIC CRÈME BRÛLÉE..... £5.95

CHOCOLATE & PISTACHIO BISCOTTI

LEMON POSSET..... £6.50

RASPBERRY SORBET

PANNA COTTA..... £6.50

DARK CHOCOLATE & ORANGE, NUT TUILLE, ORANGE CURD

CHEESECAKE..... £7.50

VANILLA MOUSSE, BISCUIT CRUMBLE, ELDERFLOWER

POACHED STRAWBERRIES, LEMON, RASPBERRIES,

HONEYCOMB

SELECTION OF FRENCH CHEESES..... £8.95

GRAPES, CHUTNEY, BREAD, CRACKERS

DESSERT TO SHARE

CHOCOLATE FONDUE..... £5.95 PER PERSON

STRAWBERRIES, MARSHMALLOWS, PROFITEROLES,

BANANA BREAD

BERTS

SOUP OF THE DAY

Please ask your server

£5.50

RISOTTO

Asparagus, peas, summer truffle

Small £7.95

Large £13.95

SALAD

Heritage tomato, olive, melon, balsamic

£6.95

GRATIN

Beetroot, mushroom, herb crust, salad

£13.95

DESSERTS

SELECTION OF SORBETS

£5.50

FRUIT SALAD

£5.95

ELDERFLOWER POACHED STRAWBERRIES

Coconut ice-cream, praline

£5.95

Now taking online reservations at www.themerchanthotel.com

A discretionary service charge of 10 % will be added to your bill.

A £10 stage charge per person will be added to all bills on Friday & Saturday for the late sitting (excluding those on Cabaret Set menu)

A full children's menu and vegetarian menu are available on request.

Please ask your server for all full details of allergens in our food and drink



Vegetarian Menu

Please note that while we aim to provide the freshest of ingredients we can't guarantee that all cheeses contained in the dishes are vegetarian.

Please ask your server for more details.

A £10 stage table charge per person will be added to all bills on Friday and Saturday for the late sitting.

This secures your table for private use for the evening.

A 10% discretionary service charge will be added to all bills.

For full details of all allergens in our food & drink please ask your server

SOUP OF THE DAY

French baguette

£5.50

EGG & SOLDIERS

Crispy hen's egg, asparagus,
béarnaise, summer truffle

£7.95

TART

Puff pastry, heritage tomato,
tapenade, goats' cheese, basil pistou

£13.95

RISOTTO

Beetroot, spring onion, pistachio

Small £7.95

Large £13.95

PASTA BAKE

Caramelised onion, mushroom,
garlic velouté, herb crust

£13.95

WHOLE BAKED CAMEMBERT

Garlic confit, red onion marmalade,
French baguette, grapes

£14.95

BERTS

SAVOURY AFTERNOON TEA

ACCOMPANIED WITH EITHER A GLASS OF PROSECCO, OR A SELECTION OF TEA OR COFFEE.

SATURDAY • 12 PM - 3:30PM

SUNDAY • 12 PM - 4:30PM

£25 PER PERSON



TOMATO GAZPACHO

SMOKED SALMON WITH ORANGE ON RYE

BEETROOT AND GOATS' CHEESE MACARON

CROQUE MADAME MUFFIN

SCOTCH QUAIL EGG

MINI PORK EN CROUTE

SANDWICHES

**HOUSE-SMOKED CHICKEN, BAYONNE HAM AND
APPLE ON CIABATTA**

**REBLOCHON WITH RED ONION MARMALADE
ON SOURDOUGH**



ALL FINISHED WITH SCRUMPTIOUS PETIT FOURS.



ALL ITEMS SUBJECT TO CHANGE.
FOR FULL DETAILS OF ALLERGENS IN ALL OF OUR FOOD AND DRINK PLEASE
ASK A MEMBER OF STAFF TO SEE OUR ALLERGEN MATRIX