

# MERLIN'S CAVE



## NIBBLES & STARTERS

- Mixed Herbed Olives *(ve) (gf)* - 3.5
- Artisan Bread *(v) (gfa)* - 4.5
- Honey Mustard Sausages - 5
- Our Kitchen Soup – artisan bread *(gfa)* - 4.5
- Falafel - Tzatziki, Asian slaw *(v)* - 5.5
- Wild Mushroom on Toast, Parmesan, poached egg *(v) (gfa)* - 6.5
- Classic Bubble & Squeak, poached egg, Hollandaise, pea shoots *(v)* - 6.5/12
- Chicken Liver & Brandy Parfait, red onion & beetroot marmalade, sourdough *(gfa)* - 6.5
- Steamed Mussels, Thai curry sauce *(gfa)* - 7.5
- Pan Fried Calamari with chorizo–kalamata olives, rocket and chorizo oil - 6.5
- Black Pudding Cumberland Scotch Egg, piccalilli spiral vegetables - 6.5
- Honey Baked Box- Camembert, sourdough, red onion jam *(to share) (v)* - 14

## MAINS

- Pulled Longhorn Beef Brisket Pie, creamed mash, kale - 14
- Pumpkin & Sage Ravioli, spinach, chilli, walnut butter, crispy Parma ham - 13.5
- Lamb Shoulder, minted herb crust potato gratin, seasonal greens, jus - 16.5
- Beer Battered Fillet of Cod, seasoned fries, minted mushy peas, tartare sauce - 14
- Pan fried Stone Bass fillet with bok choy, tenderstem broccoli and shitake mushrooms and lemon ginger dressing - 15.5
- Half Boneless Chicken, Asian slaw and seasoned crème fraîche - 15.5
- Smoked Haddock & Salmon pie, Cod, Prawns, dill Cheddar mash, buttered greens, sourdough *(gfa)* - 14
- Roasted Duck Breast, sweet potato purée, tenderstem broccoli, soya bean, fennel & honey hoisin sauce *(gf)* - 15
- Tenderstem Broccoli Salad, mangetout, soya beans, sesame seeds, chilli & balsamic dressing *(ve) (gf)* - 12
- Add Halloumi *(v)* - 4 / Garlic & Rosemary Chicken - 4
- Chicken Caesar Salad, baby gem, crispy bacon, Parmesan, croutons, anchovies *(gfa)* - 12
- Chickpea, Tomato & Spinach Curry, coconut rice *(ve)* - 12
- Add Halloumi *(v)* - 4 / Garlic & Rosemary Chicken - 4
- Steak Burger, cheddar, streaky bacon, tomato jam and seasoned fries *(gfa)* - 14
- 30 Day Dry-aged 10oz Ribeye Steak, seasoned fries, watercress, Béarnaise *(gfa)* - 25

## SIDES

- Choice of fries - sweet potato *(ve)*, seasoned *(ve)* or chunky *(ve)* - 3.5
- Creamed mash - 3.5
- Kale, mangetout, tenderstem broccoli *(v) (gf)* - 3.5
- Baby leaf mixed salad *(ve) (gf)* - 3.5

## PUDDINGS

- Assorted Ice Cream & Sorbet - 1.5 per scoop
- Caramelised Mango and Coconut Rice Pudding *(ve)* - 6
- Banana and Rum Eton mess - 6
- Oreo Cheesecake salted caramel sauce - 6
- Treacle Sponge, vanilla Custard - 6
- Chocolate Brownie with vanilla ice cream, chocolate sauce *(gf)* - 6

## CHEESES

- Three cheeses - 8 | Five cheeses - 12 - Served with apple chutney, celery, grapes, quince jelly, bread, sourdough crackers *(gfa)*
- Montgomery cheddar - great depth of deep, rich, nutty flavour
- Blue cheese beauvale - creamy blue with a silky melting texture
- Bath soft - mushroomy and creamy with a hint of lemons
- Hey cheese - delicate cheese which has complex fruity flavours

Wheat & nuts are in daily use in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food or drinks.  
*(ve)* = Vegan *(v)* = Vegetarian *(gf)* = Gluten Free *(gfa)* = Gluten Free Available