

MERLIN'S MENU

NIBBLES & STARTERS

- Artisan Bread (v) (gfa) - 4.5
- Mixed Herbed Olives (ve) (gf) - 3.5
- Our Kitchen Soup – artisan bread (gfa) - 4.5
- Wild Mushroom on Toast, Parmesan, poached egg (v) (gfa) - 6.5
- Falafel - Tzatziki, Asian slaw (v) - 5.5
- Steamed Mussels, Thai curry sauce (gfa) - 7.5
- Pan Fried Calamari with chorizo, Kalamata olives, rocket and chorizo oil - 6.5
- Chicken Liver & Brandy Parfait, red onion & beetroot marmalade, sourdough (gfa) - 6.5
- Classic Bubble & Squeak, poached egg, Hollandaise, pea shoots (v) - 6.5/12
- Spicy Portuguese style chicken livers, on toast - 4.5

ROASTS

Served with Yorkshires pudding, roast potatoes, vegetables and lashings of gravy

28 Day Aged Roast Topside of Beef (gfa) - 15.5

11 Hour Slow Roast Pork Loin, (gfa) - 15

Half Boneless Chicken, (gfa) - 15

Trio of Roasts, Beef, Pork and Boneless Chicken - 16.5

Wild Mushroom and Beetroot Nut Roast (v)- 12

MAINS

- Beer Battered Fillet of Cod, seasoned fries, minted mushy peas, tartare sauce - 14
- Roasted Duck Breast, sweet potato purée, tenderstem broccoli, soya bean, fennel & honey hoisin sauce (gf) - 15
- Asian Spiced Chicken Burger, cheddar, streaky bacon, tomato jam and seasoned fries (gfa) - 14
- Chickpea, Tomato & Spinach Curry, coconut rice (ve) - 12
- Add Halloumi (v) - 4 / Garlic & Rosemary Chicken - 4
- Pumpkin & Sage Ravioli, spinach, chilli, walnut butter (v) - 13.5
- Tenderstem Broccoli Salad, bok choy, soya beans, sesame seeds, chilli & balsamic dressing (ve) (gf) - 12
- Add Halloumi (v) - 4 / Garlic & Rosemary Chicken - 4
- Pan fried Stone Bass fillet with bok choy, tenderstem broccoli and shitake mushrooms and lemon ginger dressing - 15.5
- Chicken Caesar Salad, baby gem, crispy bacon, Parmesan, croutons, anchovies (gfa) - 12
- 30 Day Dry-aged 100z Ribeye Steak, seasoned fries, watercress, Béarnaise (gf) - 25
- Pan Fried Salmon Fillet, classic Nicoise salad - 13.5
- SIDES** - All 3.5 Seasoned fries (v) | Mixed Leaves (v) (gf) | Sweet Potato Fries (v)

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
- Chocolate Brownie with vanilla ice cream, chocolate sauce (gf) - 6
- Three cheeses - 8 | Five cheeses - 12 - Served with apple chutney, celery, grapes, quince jelly, bread, sourdough crackers (gfa)



Wheat & nuts are in daily use in our kitchen. If you suffer with an allergy or intolerance, please inform your server before you place your order. (v) dishes are vegetarian. (ve) dishes are vegan. (gf) dishes are gluten free. (gfa) dishes have a gluten free option available. All weights are approximate & taken prior to cooking. A discretionary 10% service charge is added to tables of 8 or more. VAT is included at the standard rate.

SPARKLING

- Prosecco**, Brut Spumante NV 'Revino', Paul Sachetto
125ml 5.75 | Bottle 27.5 | Magnum 55
- Robaso Rosato**, Spumate, Donna Trevigiana, Valdobbiadene
125ml 5.75 | Bottle 27.5
- Castillo Cava**, Brut
125ml 5.5 | Bottle 27.5
- Laurent-Perrier**, La Cuvee, Champagne
Bottle 69 | Magnum 145
- Laurent-Perrier Rose**, Brut
Bottle 79

WHITE

DRY & ELEGANT

- Sauvignon Blanc**, Paso del Sol, Terramater, *Chile*
Delicately aromatic, plenty of citrus fruit
175ml 4.7 | 250ml 6.5 | Bottle 18.5
- Rioja Blanco**, Rioja Santiago, *Spain*
Crisp & refreshing; intense floral, hint of herbs
175ml 5.5 | 250ml 7.4 | Bottle 21
- Sauvignon Blanc**, Land Made, Yealands, *New Zealand*
Notes of stone fruit, guava & fresh herbs
175ml 6.5 | 250ml 9.5 | Bottle 26.5
- Gavi**, Balbi Soprani, *Italy*
Intense citrus zest & plenty of minerality
175ml 6.5 | 250ml 9.5 | Bottle 26

RICH & LUXURIOUS

- Pouilly-Fuissé**, Baronne du Châtelard, *France*
Beautifully complex & elegant. Rich & creamy texture
Bottle 40
- Chardonnay**, Paso del Sol, Terramater, *Chile*
Rounded, soft & full of lemon fruit
175ml 5.5 | 250ml 7.9 | Bottle 22.5
- Chablis**, William Fevre, *France*
Baked citrus, white peach, floral & mineral notes
Bottle 36

AROMATIC & FRUITY

- Viognier**, Patriarche Père Fils, *France*
Golden & full with delicate floral & peach aromas
175ml 5.7 | 250ml 7.9 | Bottle 22.5
- Verdejo**, Vega de la Reina, *Spain*
Intensely fruity, white peach & delicate herbaceous notes
175ml 5.7 | 250ml 7.9 | Bottle 22.5
- Albariño**, Bodegas Eidosela, Rías Baixas, *Spain*
Forward fruit showing hints of apricot stones & minerals
Bottle 28.5

FRESH & CRISP

- Picpoul de Pinet**, Cuvée Basco, *France*
Known as the 'lip stinger'; vibrant acidity & citrus hints
175ml 5.5 | 250ml 7.9 | Bottle 22.5
- Pinot Grigio**, Villa Borghetti, *Italy*
Ripe fruit, refreshingly easy to drink
175ml 4.8 | 250ml 6.7 | Bottle 18.5
- Fiano Pietrariccia**, Surani, Puglia, *Italy*
Beautifully elegant; touch of lime & cushion of honey
175ml 5.2 | 250ml 7.5 | Bottle 21
- Pecorino**, Caparrone, Colline Picaresi, Abruzzo, *Italy*
Delicate flora, stone fruit & citrus with mineral hints
Bottle 27

RED

SOFT & SMOOTH

- Merlot**, Vineyard Reserve, Terramater, *Chile*
Lush, plummy, with excellent backbone & acidity
175ml 5.2 | 250ml 7.5 | Bottle 20.5
- Malbec**, Alta Vista Classic, *Argentina*
Berry fruits, hint of smokiness & fantastically smooth to drink
175ml 5.5 | 250ml 7.9 | Bottle 22.5
- Pinot Noir**, Land Made, Yealands, *New Zealand*
Brimming with lifted aromatics, showing red cherry fruit & spice
175ml 7.5 | 250ml 10.5 | Bottle 30

SPICY & WARM

- Pinotage**, Franschoek Cellar 'Stone Bridge', *South Africa*
Black cherry & raspberry with a savoury, oak finish
175ml 5 | 250ml 7.2 | Bottle 20.5
- Primitivo**, Conviviale, Salento, Puglia, *Italy*
Rich, concentrated with silky plum, cherry, fig & sweet spice
175ml 5.7 | 250ml 7.9 | Bottle 23
- Rioja Reserva**, Rioja Santiago, *Spain*
Complex red & black fruit with generous spice & vanilla
175ml 6.5 | 250ml 9.2 | Bottle 25.5
- Côtes du Rhône**, M. Chapoutier, Rhône, *France*
Juicy, powerful & fruity with blackcurrant, raspberry & pepper
Bottle 27.5

BRIGHT & JUICY

- Cabernet Sauvignon Réserve**, Old Vines, Le Sanglier de la Montagne, *France*
Full-bodied, forest fruit, hint of mint
175ml 5.2 | 250ml 7.8 | Bottle 21.5
- Pinot Noir**, Parlez Vous La Loire? *France*
Delicate & fruity with soft tannins, cherry & raspberry notes
175ml 5.4 | 250ml 7.9 | Bottle 22.7
- Rioja Joven Tempranillo**, Rioja Santiago, *Spain*
Rounded, well balanced, full of red fruit & subtle spice
175ml 5.2 | 250ml 7.8 | Bottle 22.5
- Merlot**, Le Collezioni, Pasqua, *Italy*
Inviting scents of blackcurrants, plums & herbaceous notes
175ml 4.5 | 250ml 6.5 | Bottle 18

DEEP & RICH

- Carmenère**, Limited Reserve, Terramater, *Chile*
Smooth & complex, brimming with juicy fruit & savoury notes
175ml 6.8 | 250ml 9.7 | Bottle 27.5
- Malbec Terroir Selection**, Alta Vista, *Argentina*
Intensely powerful with complex fruit & a minty finish
Bottle 39
- Valpolicella Superiore Ripasso**, Villa Borghetti, *Italy*
Rich, full-bodied, intense wild cherry, redcurrant & toasty notes
175ml 7.2 | 250ml 10.2 | Bottle 29

ROSÉ

- Pinot Grigio Rosé**, Villa Borghetti, *Italy*
Refreshingly crisp & delicate with hints of summer fruit
175ml 5.2 | 250ml 7.2 | Bottle 20.5
- Provence Rosé**, Diamarine, Côteaux Varois, *France*
Expressive, harmonious rosé wine with hints of watermelon
175ml 6 | 250ml 8.7 | Bottle 26.5
- Rioja Rosado**, Rioja Santiago, *Spain*
Light, fruity & refreshing, cherry pink with aromas of strawberry
175ml 5.5 | 250ml 7.5 | Bottle 21.5

All our wines sold by the glass are available as a 125ml measure