

GENERAL MERCHANTS LATES

PADRON PEPPERS hot honey, whipped feta, lemon.	9
SEARED SCALLOPS chilli & lemon pil pil, pickled fennel, green apple, dill.	14
CHICKEN LIVER PARFAIT roasted plum & balsamic, toasted hazelnut, brioche.	10
CRISPY GOCHUJANG CAULIFLOWER ^{VE} pickled cucumber, sesame, vegan mayo.	10
BEEF CHEEK TACO slow-cooked beef cheek, pickled red cabbage, smoked chilli, coriander, lime.	14
BEETROOT CARPACCIO warm baked goat's cheese, pickled pear, toasted walnut, cider dressing.	10
ROASTED SQUASH ^{VE} puy lentils, charred hispi cabbage, smoked aubergine, pickled raisins, pumpkin seeds	16
BEEF BURGER aged cheddar, caramelised onion, pickled cucumber, mustard mayo, crispy lettuce, brioche.	14
GRILLED SIRLOIN roast celeriac, wild mushrooms, confit shallot, red wine jus.	26
ROAST HAKE Jerusalem artichoke, charred leek, brown butter, capers, crispy kale, lemon.	22
SIDES	
Triple cooked local potatoes, truffle mayo, parmesan.	7
House seasoned fries	7

VE - VEGAN OPTION