

The Merchant's Yard

Restaurant & Rooms



As part of the Markovitz Group of companies, The Merchant's Yard is proud to support #ChallengeDerbyshire, a charitable trust formed by our owners to raise much needed funds in support of local end of life care charities. With the help of other businesses in the area, together we have raised nearly £1.6 million to help Ashgate Hospice, Blythe House Hospicecare and St Helen's Trust provide care for patients and their loved ones. With all costs covered by Markovitz #ChallengeDerbyshire is able to ensure that 100% of the money raised goes directly to our amazing charities.

For more information or if you would like to make a donation please ask a member of our team for details.
Thank you!

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	Wild Mushrooms on Toast GF, v, Ve 7.95 Garlic mushrooms, brioche, parmesan
Smoked Salmon GF 9.95 Beetroot, fennel, parsley	Honey & Sriracha Chicken Wings GF 7.95 Pickled carrot & chilli salad, smoked paprika mayonnaise
Caramelised Cauliflower GF, v, Ve 7.95 Lincolnshire Bomber, spring onion, sage	Beetroot & Fennel Salad GF 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

V – vegetarian or can be amended to be vegetarian
Ve – vegan or can be amended to be vegan

DF – can be amended to be dairy-free
GF – can be amended to be gluten-free

Please ensure you inform staff of any allergies before ordering; minor amendments to dishes above may be made

Mains

Served carved to share at your table, with roast potatoes, homemade Yorkshire puddings, a selection of seasonal vegetables & chef's gravy

Sirloin of Beef **DF, GF**
18.50 per person

Roast Turkey **DF, GF**
18.50 per person

Portobello Mushroom
& Sweet Potato Wellington **V, Ve**
18.50 per person

Our roast beef is served medium rare/pink as standard but can be served well done if preferred

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 **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

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
Ice cream: vanilla, chocolate, white chocolate, honey
Sorbet: mango, blackberry, raspberry, strawberry, lemon

Chef's Assiette – sharing plate with your choice of 3 desserts 18.95