

# F E S T I V E   E V E N I N G   M E N U

## N I B B L E S

|                                                                          |             |                                                                                                             |             |
|--------------------------------------------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------|-------------|
| <b>Nocellara del Belice</b><br>Sicilian Olives GF, V, VE                 | <b>4.50</b> | <b>Roasted &amp; Smoked</b><br>Almonds GF, V, VE                                                            | <b>4.95</b> |
| <b>Blythburgh Farm</b><br>Pork Scratchings<br>Fruity & spicy brown sauce | <b>3.50</b> | <b>Kitchen-Made Artisan</b><br>Breadbasket GFA, V, VEA<br>Whipped butter or balsamic<br>vinegar & olive oil | <b>4.00</b> |

## S T A R T E R S

|                                                                                                                                                |              |
|------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Confit Shetland Black</b><br>1923 Potatoes GF, V, VE<br>Smoked spring onions, pear,<br>walnut, tarragon                                     | <b>11.00</b> |
| <b>Roast Partridge Terrine</b><br>Sage & onion bread, truffled pear<br>puree, pickled cauliflower                                              | <b>14.00</b> |
| <b>Beetroot Cured</b><br>Loch Duart Salmon GFA<br>Severn & Wye smoked salmon mousse,<br>Asian pickled cucumber, wasabi emulsion,<br>rye crisps | <b>16.00</b> |

## C L A S S I C S

|                                                                                                       |              |
|-------------------------------------------------------------------------------------------------------|--------------|
| <b>Soup of the Day</b> GF, V, VEA<br>Warm freshly-baked bread                                         | <b>9.75</b>  |
| <b>Duck Liver Parfait</b> GFA<br>Spiced cranberry gel, smoked<br>almonds, toasted sourdough bread     | <b>12.00</b> |
| <b>Mushrooms on Toast</b> GFA, V<br>Toasted brioche, Parmesan,<br>parsley emulsion                    | <b>12.00</b> |
| <b>Honey &amp; Soy</b><br>Glazed Pork Ribs GF<br>Spring onion, red chilli,<br>crisp onions, coriander | <b>14.00</b> |

## T O   S H A R E

|                                                                                                                                                           |              |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Garlic &amp; Mozzarella Flatbread</b> GFA, V, VEA                                                                                                      | <b>11.75</b> |
| <b>British Meat Platter</b><br>Honey & soy glazed pork ribs, peppered beef bavette, lamb kofta,<br>duck liver parfait, pork crackling, fruity brown sauce | <b>22.50</b> |

## MAINS

|                                                                                                     |       |
|-----------------------------------------------------------------------------------------------------|-------|
| <b>Pan Fried Halibut Loin</b> GF                                                                    | 32.00 |
| Smoked Pomme Anna, Girolle mushrooms, charred Grelot onion, wild samphire, vermouth emulsion        |       |
| <b>Free Range Turkey Ballotine</b>                                                                  | 24.00 |
| Pork & sage stuffing, bacon wrapped chipolata, butter roasted potatoes, root vegetables, turkey jus |       |
| <b>Short Rib of Prime Hereford Beef</b> GF                                                          | 36.00 |
| Mayan Gold whipped potato, cavolo nero, parsnip puree, bone marrow jus, toasted chestnuts           |       |
| <b>Confit Celeriac</b> GFA, V, VEA                                                                  | 19.95 |
| Roasted cauliflower, spinach, lemon oil, toasted hazelnuts                                          |       |

## CLASSICS

|                                                                                                                             |       |
|-----------------------------------------------------------------------------------------------------------------------------|-------|
| <b>TMY Fish &amp; Chips</b> GF                                                                                              | 21.00 |
| Beer battered Cornish haddock, hand-cut triple-cooked chips, crushed peas, charred lemon, tartare sauce                     |       |
| <b>The TMY Grass-Fed Beef Burger</b> GFA                                                                                    | 19.00 |
| Truffle fries, toasted brioche bun, caramelised onion chutney, smoked cheddar, crisp gem, heritage tomato, pickle, coleslaw |       |
| <b>Crisp Spiced Falafel Burger</b> GFA, V                                                                                   | 19.00 |
| Skinny fries, toasted brioche bun, smoked cheddar, crisp gem, heritage tomato, pickle, caramelised onion chutney, coleslaw  |       |
| <b>Hand-Crafted Prime English Heritage Beef &amp; Thornbridge Ale Pie</b>                                                   | 25.00 |
| Hand-cut triple-cooked chips, buttered seasonal vegetables, roast beef gravy                                                |       |
| <b>Braised &amp; Roasted King Cabbage</b> GF, V, VE                                                                         | 18.00 |
| Roast artichokes, mushroom puree, Lancashire kale, herb and shallot dressing                                                |       |

## FROM THE GRILL

### PRIME GRASS-FED BRITISH HERITAGE BEEF

All served with truffle Parmesan chips, heritage tomato, flat mushroom, watercress & pickled shallot salad

|                    |              |                        |             |
|--------------------|--------------|------------------------|-------------|
| <b>170g Fillet</b> | <b>38.00</b> | <b>Sauces</b> GF       | <b>4.00</b> |
| <b>227g Ribeye</b> | <b>42.00</b> | <b>Your choice of:</b> |             |
|                    |              | Peppercorn             |             |
|                    |              | Mushroom & Madeira     |             |
|                    |              | Hartington Blue Cheese |             |

V - Vegetarian      VE - Vegan

GF - Gluten free      GF/VEA - Gluten-free/vegan option available on request

Please ensure you inform us of any allergies/intolerances before ordering

## P I Z Z A S

|                                                                                                                                          |       |
|------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Margherita</b> GFA, V, VEA<br>Tomato sauce, basil, Parmesan, olive oil                                                                | 12.75 |
| <b>Meat Feast</b> GFA<br>Tomato sauce, lamb kofta meatballs, roast pork, chorizo, bacon, pesto, crispy onions, mozzarella                | 17.00 |
| <b>Hartington Stilton, William Pear, Walnuts</b> GFA V<br>White cheese sauce, Hartington stilton, William pear, walnuts, Parmesan        | 14.50 |
| <b>Roast Turkey, Cranberry, Organic Brie &amp; Sage</b> GFA<br>White cheese sauce, roast turkey, cranberry, brie, sage, Parmesan         | 14.50 |
| <b>Roasted Pepper &amp; Marinaded Artichoke</b> GFA, V, VEA<br>Tomato sauce, roasted peppers & marinaded artichoke, mozzarella, Parmesan | 13.50 |

## S I D E S

|                                                                     |                                       |
|---------------------------------------------------------------------|---------------------------------------|
| <b>Fries</b> GF, V, VE                                              | <b>Roasted New Potatoes</b> GF, V, VE |
| <b>Sweet Potato Fries</b> GF, V, VE                                 | <b>House Salad</b> GF, V, VE          |
| <b>Triple-Cooked Chips</b> GF, V, VE<br>Add truffle & Parmesan 1.50 | <b>Mozzarella Mac &amp; Cheese</b> V  |
| <b>Seasonal Green Vegetables</b> GF, V, VEA                         | <b>All 4.95</b>                       |



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 over  
**£1.85 million**  
to help Ashgate Hospice and Blythe House Hospice 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!

## D E S S E R T S

---

|                                                       |              |
|-------------------------------------------------------|--------------|
| <b>Classic Treacle Tart</b> V                         | <b>10.00</b> |
| Clotted cream ice-cream, orange mandarin              |              |
| <b>Poached &amp; Spiced Red Plums</b> GF, V, VE       | <b>12.00</b> |
| Coconut sorbet, hazelnuts, salted caramel popcorn     |              |
| <b>Vanilla Poached Nashi Pear</b> GF, V               | <b>12.50</b> |
| Dark chocolate Crèmeux, pistachio praline, lemon curd |              |

## C L A S S I C S

---

|                                                                                              |              |
|----------------------------------------------------------------------------------------------|--------------|
| <b>Sticky Toffee Pudding</b> GF, V                                                           | <b>9.50</b>  |
| Vanilla ice cream, caramel sauce, chocolate flakes                                           |              |
| <b>Mrs Hopkins' Christmas Pudding</b>                                                        | <b>12.00</b> |
| Brandy custard, chocolate rum butter                                                         |              |
| <b>Double Chocolate Brownie</b> GF, V                                                        | <b>8.95</b>  |
| Vanilla ice cream, chocolate sauce                                                           |              |
| <b>TMY Sundae</b> V                                                                          | <b>6.50</b>  |
| Your choice of: Double Chocolate<br>Caramel Fudge<br>Lemon Drizzle                           |              |
| <b>Chef's Selection of Ice Creams &amp; Sorbets</b> V                                        | <b>6.00</b>  |
| Ask for today's flavours                                                                     |              |
| <b>Selection of British Cheeses</b> V                                                        | <b>14.00</b> |
| Walnut, treacle & raisin bread, crackers, sweet apple chutney, iced grapes, marinated celery |              |