



# Appetisers

Honey & Mustard Chipolatas  
£4

Marinated Olives  
£3.5

Rosemary focaccia, hummus & oil  
£3

Garlic & rosemary focaccia  
£3

# Starters

Treacle Cured Salmon  
Beetroot, grapefruit, lambs leaf  
£8

Soup Of The Day  
Brown bread, chive butter  
£5.5

King Scallops  
Black pudding, cauliflower, apple  
£9.5

Beetroot & Pine Nut Tart Tartin  
Feta & blackberry salad  
£7

Smoked Duck Breast  
Honey walnuts, blackberries, parsnip crisp, truffle oil  
£8.5

Garlic & Rosemary Camembert (ideal for sharing)  
Rosemary focaccia, homemade chutney  
£11

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- See back page for allergy advice



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# Mains

## From the Garden

Chickpea & Kidney Bean Burger

Pretzel bun, fries, coleslaw, gherkins, caramelised onions

£12

Add Tasty Lancashire, Smoked Applewood or Garstang blue cheese £1.50

Pearl Barley Hotpot

Rosemary focaccia

£12

Crispy Hen's Eggs

Feta, roasted beetroot, beetroot puree, gnocchi, kale

£13

Warm Halloumi & Butternut Salad

Chicory, roasted shallot, walnut, maple & orange vinaigrette

£12

## From the Sea

Roasted Cod Loin

Crushed potatoes, black kale, shrimp & cucumber butter

£15

Beer Battered Haddock & Chips

Crushed peas, tartare sauce

£12.5

Catch of the Day

See our specials board



## From the Farm

### Lancashire Hotpot

Pickled red cabbage & rosemary focaccia

£14

### Merchants Beef Burger

Pretzel bun, fries, coleslaw, gherkins, caramelised onions

£12.5

Add Tasty Lancashire, Applewood, Garstang blue, Garstang White Cheese or Bacon £1.5

### Braised Ox Cheek

Pink pepper gremolata, mashed potato, black kale, red wine gravy

£17

## Sides

Thick Cut Chips

Skinny Fries

Onion Rings

Seasonal Vegetables

Side Salad

Warm Focaccia & Butter

£3



# Sunday Lunch

## Roast Striploin of Cumbrian Beef

*Served pink, please request for cooked through*

Mashed potatoes, roast potatoes, Yorkshire pudding, red wine gravy

£12

## Roast Lune Valley Leg of Lamb

Mashed potatoes, roast potatoes, mint sauce, red wine gravy

£12

## Free Range Chicken Supreme

Mashed potatoes, roast potatoes, red wine gravy

£12

## Roasted Vegetable & Walnut Roast

Mashed potatoes, roast new potatoes, vegetable gravy

£11

## Sunday Roast Sides

Cauliflower cheese

Pigs in Blankets

Honey & Thyme Roasted Shallots

Roasted Beetroot & Pine Nuts

£2

Children's portions available £6.5



# Desserts

Selection of English Lakes Ice Cream & Sorbet

Two or Three Scoops:

Madagascar Vanilla, Death by Chocolate, Crushed Strawberry, Maple & Walnut, Rum & Raisin Ice Cream  
Pineapple & Passionfruit, Raspberry or Orange Sorbet

£3 / 4

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

£6

Almond Brandy Snap

Chocolate mousse, cherries, chocolate soil

£6

Pineapple Upside-Down Cake

Pineapple & passionfruit sorbet, coconut, rum & mint syrup

£5.5

Vanilla Crème Brulee

Shortbread biscuit, blackberries

£6.5

Cheese Board

Tasty Lancashire, Garstang Blue, Smoked Applewood, Cheese Biscuits, Homemade Chutney

£7.5

# Digestif

Cockburn's Fine Ruby Port- £3.4

Colheita 1992 Tawny Port- £4

Courvoisier VS Cognac- £3.1

'H' by Hine- £3.7

Baron De Signognac 20yr- £4.7

125ml / 35cl Bottle

Pacherenc de Vic Bilh Sauvignon Blanc dessert wine

£6

£18.5

Elysium Black Muscat red dessert wine

£9

£28.5



# Step Back in Time

One of the oldest buildings in Lancaster city centre, the cellars beneath 29 Castle Hill are believed to date back to 1688. In the eighteenth & nineteenth centuries Lancaster became a thriving port, trading cotton, sugar, rum & other goods to every corner of the world via the River Lune, just a few minutes' walk from The Merchants. Lancaster quay & Castle Hill at the time would have been bustling with tradesmen, sailors & local customs officers.

The main building above the pub, now occupied by Harrison Pitt Architects, was built in the mid eighteenth century using local S&Stone. The site was occupied by the offices of the Pusey Hall Estate at the turn of the nineteenth century & the cellar roof was once supported by the 'ribs' of *The Pusey Hall*, a trading ship built in Lancaster in 1808. Later additions to the main building include two 19<sup>th</sup> century loading slots, projecting corbels & a steel crane – confirming its primary use as a warehouse.

The name 'Richard Hinde' can just be seen painted on the gable facing Market Street. Richard Hinde & Co traded as a wine & spirit merchant, first listed in local directories in 1851. Richard Hinde & his family occupied the premises for almost 100 years, & the barrel-vaulted cellars beneath the main warehouse would have been the perfect place to store their wine, spirits & porters. The thick stone walls maintain a steady, cool temperature, & in the depths of the cellars the bottles would remain quietly undisturbed in the dark.

Ironically, on the site of the Merchants beer garden once stood the Commercial Temperance Hotel, run by Mrs. Jane Scott & her daughters from 1889 to 1913. Lancashire was the hub of the Temperance movement in the UK, a group that encouraged moderation if not abstinence from alcohol. Temperance hotels were commonplace in many Lancashire towns, offering a place of refuge for teetotal travellers.

In 1956 the warehouse had a new use as the premises for the Lancaster Rubber Company, whose sign can still be seen on the front of the building. By 1970, many of the buildings on Castle Hill had been registered as grade II listed buildings, preserving them as part of Lancaster's rich heritage.

Until the cellars were 'rediscovered' in the 1980s, the public knew nothing of what lay beneath the old warehouse. Carefully preserved, the main room & its three stone archways had hardly changed in over 300 years. A stone wall blocked what is now our doorway; once this was taken down the cellars were explored. Work soon began to turn the space into a public house, & in 1984 *Merchants 1688* was born.

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- See back page for Allergy advice



#### Allergy Advice:

We meet strict hygiene guidelines in our kitchen, however due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. Please to speak to a member of staff in our restaurant if you have any food allergies or intolerance.

Due to the presence of some ingredients used in our kitchen, we can never guarantee a dish is completely free from any allergens or specific ingredients.

#### Suppliers:

Udale – Morecambe

Cornvale – Kirby Lonsdale

Parsons – Kendal

My Fish Company – Fleetwood

**THANK YOU FOR YOUR VISIT!**

**WE ARE CONSTANTLY IMPROVING WHAT  
WE DO HERE AT THE MERCHANTS 1688**

**PLEASE TAKE THE TIME TO TELL US ABOUT  
YOUR EXPERIENCE BELOW:**



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