

S U N D A Y W I N T E R M E N U

N I B B L E S

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

S T A R T E R S

Cod & Parsley Fishcake Caper & gherkin tartare, baby leaf salad	12.00
Breast of Wood Pigeon Shallot tart tatin, Puy lentil cassoulet, parsley	14.00
Confit Shetland Black 1923 Potatoes GF, V, VE Smoked spring onions, pear, walnut, tarragon	11.00

C L A S S I C S

Soup of the Day GF, V, VEA Warm freshly-baked bread	9.75
Duck Liver Parfait GFA Red onion marmalade gel, smoked almonds, grilled sourdough bread	12.00
Mushrooms on Toast GFA, V Toasted brioche, Parmesan, parsley emulsion	12.00
Honey & Soy Glazed Pork Ribs GF Spring onion, red chilli, crisp onions, coriander	14.00

T O S H A R E

Garlic & Mozzarella Flatbread GFA, V, VEA	11.75
British Meat Platter Honey & soy glazed pork ribs, peppered beef bavette, lamb kofta, duck liver parfait, pork crackling, fruity brown sauce	22.50

T M Y R O A S T S

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

Beef Sirloin
22.95 pp

Roast Chicken Breast
21.95 pp

Outdoor Bred Pork Belly
19.95 pp

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

Braised & Roasted King Cabbage GF, V, VE 19.95
Roast artichokes, mushroom purée

C L A S S I C S

TMY Fish & Chips GF 21.00
Beer battered Cornish haddock, hand-cut triple-cooked chips, crushed peas, charred lemon, tartare sauce

The TMY Grass-Fed Beef Burger GFA 19.00
Truffle fries, toasted brioche bun, caramelised onion chutney, smoked cheddar, crisp gem, heritage tomato, pickle, coleslaw

Crisp Spiced Falafel Burger GFA, V 19.00
Skinny fries, toasted brioche bun, aubergine & mango yoghurt, crisp gem, heritage tomato, pickle, coleslaw

Hand-Crafted Prime English Heritage Beef & Thornbridge Burton Ale Pie 25.00
Hand-cut triple-cut chips, buttered seasonal vegetables, roast beef gravy

Confit Celeriac V 19.95
Roasted cauliflower, spinach, lemon oil, toasted hazelnuts

F R O M T H E G R I L L

PRIME GRASS-FED BRITISH HERITAGE BEEF

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

170g Fillet 38.00

227g Ribeye 42.00

Sauces GF 4.00

Your choice of:

Peppercorn

Mushroom & Madeira

Hartington Blue Cheese

P I Z Z A S

Margherita GFA, V, VEA Tomato sauce, basil, Parmesan, olive oil	11.50
Meat Feast GFA Tomato sauce, lamb kofta meatballs, roast pork, chorizo, bacon, pesto, crispy onions, mozzarella	17.00
Roast Chicken GFA White cheese sauce, green olives, basil pesto, burrata, Parmesan	14.50
Roasted Pepper & Marinaded Artichoke GFA, V, VEA Tomato sauce, roasted peppers, marinated artichoke, mozzarella, Parmesan	13.50
Hartington Stilton, William Pear, Walnuts GFA, V White cheese sauce, Hartington stilton, William pear, walnuts, Parmesan	14.50

S I D E S

Fries GF, V, VE	4.95
Sweet Potato Fries GF, V, VE	4.95
Triple-Cooked Chips GF, V, VE Add truffle & Parmesan 1.50	4.95
Seasonal Green Vegetables GF, V, VEA	4.95
Roasted New Potatoes GF, V, VE	4.95
House Salad GF, V, VE	4.95
Mozzarella Mac & Cheese V	4.95



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

Vanilla Poached Nashi Pear	12.50
Dark chocolate Crèmeux, pistachio praline, lemon curd	
Poached & Spiced Red Plums GF, V, VE	12.00
Coconut sorbet, hazelnuts, salted caramel popcorn	
Iced Rhubarb Parfait	12.00
Rhubarb crumble, poached rhubarb, vanilla crème patisserie, rhubarb sorbet, almond tuille	

C L A S S I C S

Double Chocolate Brownie GF, V	8.95
Vanilla & white chocolate mousse, chocolate sauce	
Sticky Toffee Pudding GF, V	9.50
Vanilla ice cream, caramel sauce, chocolate flakes	
Classic Treacle Tart V	10.00
Clotted cream ice cream, orange mandarin	
TMY Sundae V	6.50
Your choice of: Double Chocolate Caramel Fudge Lemon Drizzle	
Chef's Selection of Ice Creams & Sorbets V	6.00
Ask for today's flavours	
Selection of British Cheeses V	14.00
Walnut, treacle & raisin bread, crackers, sweet apple chutney, iced grapes, marinated celery	

V I S I T I N G U S O N A S U N D A Y ?
D O N ' T M I S S O U R R O A S T S !

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Roast artichokes, mushroom purée
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A V A I L A B L E A L O N G S I D E O U R M A I N
M E N U - A S K I N S I D E F O R D E T A I L S

GF - Gluten free option available
V - Vegetarian
VE - Vegan option available
Please ensure you inform us of any allergies/intolerances before ordering

www.themercantysyard.com
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