

RAW & SHELLS

ROCK OYSTERS

LEMON, TABASCO & SHALLOT VINEGAR
— 3 for 18.00
— 6 for 30.00

CAVIAR

AKI IMPERIAL - SIBERIA
30grs — 140.00 | 50grs — 200.00
BLINI, CAPERS, PARSLEY & SHALLOTS

SEA FOOD PLATTER

CRAB CLAWS & LEGS, PRAWNS, MUSSELS, RAZOR CLAM,
OYSTERS — Ideal to share
PETIT 35.00
LARGE 60.00

STARTERS & SHARING

LOBSTER & PRAWNS CROQUETAS — 16.50
AVOCADO PUREE, TNT MAYO

GRILLED LAMB CUTLETS — 19.00
HONEY, SOY & SIRACHA GLAZE, SESAME SEEDS

BEETROOT SALMON — 16.00
CURED SALMON, PICKLED CUCUMBER,
HORSE RADISH CRÈME FRAICHE

STEAK TARTARE — 21.00
BONE MARROW, GRILLED SOURDOUGH

TNT PRAWNS — 22.00
TIGER PRAWNS IN TEMPURA BATTER
WITH TNT SAUCE

SPICED PUMPKIN SOUP — 14.00
COCONUT MILK & TOFU TEMPURA

SALADS

CAESAR
15.50
CAESAR DRESSING,
CRISPY ONIONS, BACON
& PARMESAN

BURRATA
18.00
ROAST SQUASH, WATERCRESS,
POMEGRANATE & PISTACHIO,
TAHINI DRESSING

GLAZED GOAT'S CHEESE
17.00
PAYSANNE SALAD,
PICKLED SHALLOTS,
CROUTONS, FRENCH DRESSING

DYNAMITE ROLL
24.00
SPICY PRAWN TEMPURA ON BRIOCHE
COLESLAW, SPRING ONIONS
& RED CHILI

JUICY LUCY BURGER
20.50
STUFFED CHEDDAR
CHEESE PATTY, BACON,
TOMATO & PICKLES

STEAK & GRILL

SIRLOIN — 29.50
300g - Tender yet succulent
with a strip of juicy crackling

RIBEYE — 36.00
340g - Delicately marbled
throughout for superb flavour

REEF & BEEF — 60.00
340g RIB EYE STEAK, 1/2 LOBSTER, FRIES, SALAD,
GARLIC BUTTER

FILLET — 40.00
300g - Lean and tender
with a delicate flavour

TOMAHAWK — 135.00
1,3kg TOMAHAWK, FRIES,
ALL THE SAUCES

SAUCES — 3.00 — PEPPERCORN | CHIMICHURRI | BERNAISE | CAFÉ DE PARIS BUTTER | BLUE CHEESE

½ LOBSTER / WHOLE LOBSTER — 35.00 / 55.00
HALF OR WHOLE CANADIAN LOBSTER SERVED
WITH FRIES, GARLIC BUTTER AND LEMON

THE BEAST — 105.00 per person
1,3kg TOMAHAWK STEAK, 2 KING CRAB LEGS,
FRIES, SALAD, ALL THE SAUCES
(Minimum of 2 guests - Ideal to Share)

PAN FRIED DUCK BREAST — 29.00
BEETROOT, PERSIMMON, RED BERRY JUS

CORNFED CHICKEN BREAST — 26.00
TRUFFLED POTATO, SPRING ONIONS, MORELS

GRILLED SALMON — 28.00
ASPARAGUS, MISO BUTTER, SAUCE VIERGE

VEGAN CAULIFLOWER STEAK — 19.50
RED PEPPER PESTO, CAPERS

SIDES
— 5.50 each

**TRUFFLED MAC & CHEESE — SAUTEED MUSHROOMS & ONIONS — CHAMP MASH POTATOES
GARDEN SALAD — FRIES WITH TRUFFLE OIL & PARMESAN — GRILLED CABBAGE WITH ANCHOVY MAYO**

BEFORE YOU GO

**SELECTION OF
ICE CREAMS & SORBETS**
— 8.00 FLAVOURS OF THE WEEK

PINEAPPLE CARPACCIO — 9.50
MINT, BLUEBERRIES, RED CHILLI, COCO & GINGER SORBET

S'MORES — 10.50
BAKED MARSHMALLOWS, CHOCOLATE, COOKIES, NUTELLA, NUTS

SELECTION OF CHEESES — 12.50
QUINCE, GRAPES, CRACKERS

APPLE & BLACKBERRY CRUMBLE — 11.00
VANILLA ICE CREAM, SAUCE ANGLAISE

LEMON TART — 10.00
MERINGUE AND RASPBERRIES

WINES

(VINTAGE YEAR MAY VARY)

WHITE WINE

DOMINIO ESPINAL BLANCO D.O. Yecla, Spain Macabeo	— 6.50	24.50
PIEDRA PAPEL TIJERA V.T. Mallorca Chardonnay, Prensall, Sauvignon Blanc	— 7.50	26.00
CORSARI V.T. Mallorca Chardonnay, Parellada	— 8.00	29.50
MANTEL BLANCO VERDEJO D.O. Rueda, Spain Verdejo	— 8.00	31.00
SAN FELICE I.G.T. Tuscany, Italy Vermentino	— 9.50	38.00
MANTEL BLANCO SAUVIGNON BLANC D.O. Rueda, Spain Sauvignon Blanc	— 9.00	34.00
BARBUNTIN D.O. Rias Baixas, Spain Albariño	— 9.00	36.00
QUINTA DE CONSUELO D.O. Rias Baixas, Spain Albariño		49.00
VILLA SPARINA Gavi di Gavi D.O.C.G. Piedmont, Italy		64.00
PETIT CLOS Marlborough, New Zealand Sauvignon Blanc		69.50
DOMAINE BLANC A.O.C. Sancerre, France Sauvignon Blanc		75.00
LONGLOIS CHATEAU PUILLY FUME A.O.C. Loire Valley, France Sauvignon Blanc		85.00
DOMAINE LOUIS MOREAU A.O.C. Chablis, France Chardonnay		92.00
HEAD HIGH Sonoma, US Chardonnay		81.00
FLOR DE MUGA D.O.C. Rioja, Spain Viura, Garnacha Blanca, Maturana Blanca	— 28.00	105.00
CHASSAGNE MONTRACHET A.O.C. Burgundy, France Chardonnay		195.00
SCHLOSSENBERG ST. CATHERINE GRAND CRU A.O.C. Alsace, France Riesling		205.00

RED WINE

DOMINIO ESPINAL TINTO D.O. Yecla, Spain Monastrell, Syrah	— 6.50	24.50
HACIENDA DEL OLMO CRIANZA D.O.C. apenas Rioja Tempranillo	— 7.00	26.00
3030 SANTA MARIA T.V. Mallorca Mantonegro, Cabernet, Merlot	— 7.50	29.00
OTRO DE OTRO D.O.P. Ribera del Jucar, Spain Cabernet Franc, Cabernet Sauvignon, Petit Verdot	— 8.50	33.00
SOLANERA D.O. Yecla, Spain Monastrell, Cabernet, Tintorera	— 9.50	38.00
RED ICE T.V. Mallorca Callet, Cabernet, Syrah, Mantonegro	— 12.00	44.00
PRIETO PARIENTE LA PROVINCIA D.O. Rueda Grenache, Tempranillo		47.00
ALCHEMIA Mendoza, Argentina Malbec		55.00
IL GRIGIO D.O.C.G. Chianti, Italy Sangiovese		68.00
CHATEAU BELLEVUE FIGEAC A.O.C. St. Emillion Grand Cru, France Merlot, Cabernet		85.00
CHATEAUNEUF-DU-PAPE LA GENESTIERE A.O.C. Rhone, France Grenache, Syrah,		95.00
BLACK STALLION Napa Valley, US Cabernet Sauvignon		100.00
MUGA RESERVA D.O. Ca. Rioja, Spain Tempranillo, Garnacha		115.00
CUENTAVIÑAS D.O. Ribera del Duero, Spain Tempranillo		133.00
BAROLO PAOLO MAZONE, SERRALUNGA D'ALBA D.O.C.G. Piedmont, Italy Nebbiolo		145.00
LONGVIEW Macclesfield, Australia Shiraz		150.00
CAMPO GIOVANNI D.O.C.G. Brunello di Montalcino, Italy Sangiovese		140.00
AIRES DE GARBET D.O. Ampurda, Spain Garnacha		175.00
THIERRY MORTET VIGNES BELLES A.O.C. Gevrey Chambertin, France Pinot Noir		187.00

VEGA SICILIA VALBUENA N°5
Ribera del Duero, Spain | Tempranillo 350.00

CHATEAU PALMER ALTER EGO
A.O.C. Margaux, France | Cabernet, Merlot 295.00

ROSÉ WINE

DOMINIO ESPINAL ROSE
D.O. Yecla, Spain | Monastrell — 6.50 24.50

LE BIJOU DE SOPHIE
A.O.C. Languedoc, France | Grenache, Syrah, Cinsault — 8.00 30.00

ARTAZURI
D.O. Navarra, Spain | Garnacha — 9.00 37.00

WHISPERING ANGEL
A.O.C. Cotes De Provence, France | Grenache, Cinsault, Syrah 87.00

SPARKLING TEA

LYSERØD
Copenhagen, Denmark | Silver Needle, Oolong,
Hibiscus - 0% ABV 46.00

BLÅ
Copenhagen, Denmark | Jasmin, White tea,
Darjeeling - 0% ABV 46.00

RØD
Copenhagen, Denmark | Hibiscus, White tea,
Black tea - 5% ABV 46.00

VINTER
Copenhagen, Denmark | Chai, Black tea,
White tea - 5% ABV 46.00

The
MERCHANTS
STEAK N GRILL

Food Allergens & Intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

All prices are inclusive of VAT at 10%.

STEAK - N - GRILL
The
MERCHANTS



MERCHANTS CORAVIN SELECTION BY THE GLASS

We serve selected wines via Coravin, meaning that you can enjoy an exceptional fine wines from our cellar, without having to buy a full bottle... (VINTAGE YEAR MAY VARY)

WHITE

VILLA SPARINA Gavi di Gavi D.O.C.G. Piedmont, Italy Cortese	— 16.00
PETIT CLOS Marlborough, New Zealand Sauvignon Blanc	— 18.00
DOMAINE BLANC A.O.C. Sancerre, Francia Sauvignon Blanc	— 18.50
FLOR DE MUGA D.O.C. Rioja, España Viura, Garnacha Blanca, Maturana Blanca	— 28.00
CHASSAGNE MONTRACHET A.O.C. Burgundy, France Chardonnay	— 47.50

RED

ALCHEMIA Mendoza, Argentina Malbec	— 15.00
IL GRIGIO CHIANTI D.O.C.G. Tuscany, Italy Sangiovese	— 17.00
CHATEAU BELLEVUE FIGEAC A.O.C. St. Emillion Grand Cru, France Merlot, Cabernet	— 21.00
CHATEAUNEUF-DU-PAPE LA CELESTIERE A.O.C. Rhone, France Grenache, Syrah	— 25.00
CUENTAVIÑAS D.O. Ribera del Duero, Spain Tempranillo	— 35.00
CAMPOGIOVANNI D.O.C.G. Brunello di Montalcino, Italy Sangiovese	— 42.00

ROSE

WHISPERING ANGEL A.O.C. Cotes De Provence, France Grenache, Cinsault, Syrah	— 22.00
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SPARKLING

MIQUEL JANE CLASSIC PENEDES PARELLADA D.O. Penedes, Spain Macabeo, Xarel.lo, Parellada	— 8.00	40.00
AT ROCA ROSAT BRUT D.O. Penedes, Spain Macabeu, Garnacha Negra	— 9.00	48.00
CANARD - DUCHENE CUVÉE LEONIE A.O.C. Champagne, France Pinot Noir, Pinot Meunier, Chardonnay	— 17.00	95.00
CANARD - DUCHENE ROSE A.O.C. Champagne, France Pinot Noir, Pinot Meunier, Chardonnay		125.00
CANARD - DUCHENE P181 EXTRA BRUT A.O.C. Champagne, France Pinot Noir, Pinot Meunier, Chardonnay		140.00
POL ROGER BLANC DE BLANCS 2013 A.O.C. Champagne, France Chardonnay		160.00
POL ROGER SIR WINSTON CHURCHILL 2012 A.O.C. Champagne, France Pinot Noir, Chardonnay		560.00
POL ROGER BRUT MAGNUM A.O.C. Champagne, France Pinot Noir, Chardonnay		265.00
MOET ICE A.O.C. Champagne, France Pinot Noir, Pinot Meunier, Chardonnay		160.00
RUINART ROSE BRUT NV A.O.C. Champagne, France Chardonnay, Pinot Noir		210.00
DOM PERIGNON BRUT A.O.C. Champagne, France Pinot Meunier, Chardonnay		560.00
LOUIS ROEDERER CRISTAL A.O.C. Champagne, France Pinot Meunier, Chardonnay		545.00

SWEET WINE

ENRIQUE MENDOZA MOSCATEL DE LA MARINA 750ml D.O. Alicante, Spain Muscat	— 6.50	32.00
CHATEAUX LIOT SAUTERNES 375 ml Bordeaux, France Semillon, Sauvignon Blanc, Muscadelle	— 14.00	42.00
PILLITTERI ICE WINE 187ml Ontario, Canada Cabernet Franc (Not available by the glass)		85.00

MERCHANTS SIGNATURE

All at 14.50

THE MERCHANT SPRITZER Upper Hand Gin, Strawberry Liquor, Cava, Strawberry Puree, fresh basil, black pepper, lemon juice
RASPBERRY FIZZ Mabooze Vodka, Lychee liquor, Cava, raspberry puree,
BRAZILIAN TRADE DEAL Sagatiba Cachaca, Passoa liquor, fresh ginger, lime, passion fruit puree, sugar syrup
MULA SEVILLANA Tanqueray Flor de Sevilla Gin, lime, spiced bloody orange syrup, ginger Beer
THE EMPIRE'S COSMO Plantation Rum, lime, raspberry & cranberry, sugar syrup, chocolate orange bitters
WINTER TALE Mabooze Vodka, Amaretto, Kahlua, Cream, Chocolate, Mascarpone, Vanilla sugar

CLASSIC COCKTAIL

All at 14.00

NEGRONI Bombay Sapphire gin, Antica Formula, Campari
APEROL SPRITZER Aperol, house cava, soda water
MARGARITA Olmeca Tequila, Cointreau, lime juice, sugar syrup
ESPRESSO MARTINI Mabooze Vodka, Kahlua, espresso, vanilla syrup
PEACH MINT JULEP Four Roses Bourbon, creme de peach, peach puree Angostura bitter, sugar syrup
MOSCOW MULE Mabooze Vodka, Bergamot puree, Angostura bitter, ginger beer

MOCKTAILS

All at 9.50

TM LEMONADE Lemon juice, vanilla lychee syrup, soda water
BERRYLICIOUS Mixed berry, fresh mint, lime, sugar syrup, soda water
KIWI BIRD Kiwi puree, lemongrass syrup, apple & lemon juice, soda water