

S U M M E R E V E N I N G M E N U

N I B B L E S

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

S T A R T E R S

Hand-Dived Scottish King Scallop DFA, GF Lime mayonnaise, pickled cucumber, wild asparagus, sea fennel	16.00
Guinea Fowl Verrine GF Charred Grelot onion, golden raisins, William pear purée, marjoram	14.00
Heritage Tomato Tart Fine DF, V, VE Warm Isle of Wight tomato, puff pastry, whipped basil cream cheese	12.00

C L A S S I C S

Soup of the Day DF, GF, V, VEA Warm freshly-baked bread	9.75
Duck Liver Parfait GFA Red onion marmalade gel, smoked almonds, toasted sourdough bread	12.00
BBQ Glazed Pork Ribs DF, GF Marinated shallots, red chilli, crisp onions, coriander	14.00
Roast & Creamed Chestnut Mushrooms GFA, V Toasted sourdough, Gruyère, English summer truffle	13.00

T O S H A R E

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

DF - Dairy free
 GF - Gluten free
 V - Vegetarian
 VE - Vegan

DFA - Dairy-free version of the dish available on request
 GFA - Gluten-free version of the dish available on request
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 Please ensure you inform us of any allergies/intolerances before ordering

M A I N S

Cornish Cod Fillet	35.00
Hand-picked crab tortellini, pea purée, charred purple sprouting broccoli, wild leek, dill velouté	
Merryfield Duck Breast GF	36.00
Duck leg & potato pressing, braised turnips, roast onion purée, thyme infused duck jus	
Roasted Romanesque Cauliflower DF, GF, V, VE	18.00
Broad bean, pea and tomato cassoulet, charred spring onion, herb & shallot dressing	

C L A S S I C S

TMY Fish & Chips DFA, 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 lettuce, heritage tomato, pickle, coleslaw	
Spicy Pakora Burger GFA, V	19.00
Truffle fries, toasted brioche bun, spiced aubergine & mango chutney, crisp gem lettuce, heritage tomato, pickle, coleslaw	
Hand-Crafted Free-Range Roast Devon White Chicken & Mushroom Pie	25.00
Hand-cut triple-cooked chips, buttered seasonal vegetables, roast chicken gravy	
Potato, Leek & Spinach Rosti DF, GF, V, VE	18.00
Charred tenderstem broccoli, poached chicory, almonds, lemon oil	

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 DFA	38.00	Sauces GF	4.00
227g Ribeye DFA	42.00	Your choice of: Peppercorn, Mushroom & Madeira or Hartington Blue Cheese	

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P I Z Z A S

Margherita GFA, V, VEA Tomato sauce, basil, Parmesan, olive oil	12.75
The New Yorker GFA Tomato & BBQ sauce, roast pork, bacon, sausage, crisp onions, chimichurri pesto, mozzarella	16.00
Chilli-Marinaded Prawn, Ricotta & Rocket GFA White cheese sauce, chilli-marinaded prawn, ricotta cheese, rocket, Parmesan	17.00
Roasted Artichoke & Marinaded Aubergine DFA, GFA, V, VEA Tomato sauce, roasted artichoke & marinaded aubergine, mozzarella, Parmesan	13.50
Chicken Caesar GFA White cheese sauce, chargrilled chicken, pancetta, Parmesan, anchovies, crisp gem lettuce, Caesar dressing	14.50

S I D E S

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



www.challengederbyshire.org.uk

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

£2 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!

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DESSERTS

Warm Blueberry & Almond Tart V	14.00
Dark chocolate crèmeux, honeycomb ice cream	
Iced Raspberry Parfait GF	12.00
Macerated raspberries, white chocolate & vanilla mousse, raspberry sorbet, pistachio crumb, lemon curd	
Whole Roasted Banana DF, GF, V, VE	11.00
Salted caramel popcorn, mango sorbet, hazelnuts	

CLASSICS

British Strawberry Crème Brûlée V	12.00
Lime meringues, shortbread biscuit, liquor-marinated strawberries, strawberry sorbet	
Sticky Toffee Pudding GF, V	9.50
Vanilla ice cream, caramel sauce, chocolate flakes	
Double Chocolate Brownie DFA, GF, V, VEA	8.95
Vanilla ice cream, chocolate sauce	
TMY Sundae	6.50
Your choice of: Double Chocolate GF, V Caramel Fudge GF, V Lemon Drizzle V Eton Mess V	
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	