

S U M M E R L U N C H M E N U

N I B B L E S

Nocellara del Belice Sicilian Olives DF, GF, V, VE	4.50
Blythburgh Farm Pork Scratchings Fruity & spicy brown sauce	3.50
Roasted & Smoked Almonds DF, GF, V, VE	4.95
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

Soup of the Day DF, GF, V, VEA Warm fresh-baked bread	9.75
Duck Liver Parfait GFA Red onion marmalade gel, smoked almonds, toasted sourdough	12.00
Roasted & Creamed Chestnut Mushrooms GFA, V Toasted sourdough, Gruyère, English summer truffle	13.00
BBQ Glazed Pork Ribs DF, GF Marinated shallots, red chilli, crisp onions, coriander	14.00
Heritage Tomato Tart Fine DF, V, VE Warm Isle of Wight tomato, puff pastry, whipped basil cream cheese	12.00

M A I N S

TMY Fish & Chips DFA, GF	21.00
Beer-battered haddock, hand-cut triple-cooked chips, crushed peas, charred lemon, tartare sauce	
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	
Roasted Romanesque Cauliflower DF, GF, V, VE	18.00
Broad bean, pea and tomato cassoulet, charred spring onions, herb & shallot dressing	
Open Steak Sandwich GFA	16.00
Bavette steak, dripping-fried sourdough bread, chimichurri, coleslaw, skinny fries	
Fish Finger Butty GFA	14.00
Toasted brioche bun, crushed peas, tartare sauce, crisp gem lettuce, skinny fries	
TMY Ploughman's	18.00
Vintage cheddar, pork pie, balsamic onions, duck liver parfait, cured ham, piccalilli, free-range egg, apple chutney, crisp salad, kitchen-made bread	
Crispy Chicken Burger GFA	16.00
Warm toasted bun, hot maple & sriracha glaze, spiced fries, coleslaw	
Caesar Salad GFA	12.00
Crisp gem lettuce, croutons, pancetta, Parmigiano Reggiano, free-range egg, classic Caesar dressing	
Add salmon or chicken 8.00	

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
VEA - Vegan version of the dish available on request
Please ensure you inform us of any allergies/intolerances before ordering

P I Z Z A S

Margherita GFA, V, VEA Tomato sauce, basil, Parmesan, olive oil	11.50
The New Porker 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

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D E S S E R T S

Double Chocolate Brownie DFA, GF, V, VEA Vanilla ice cream, chocolate sauce	8.95
Sticky Toffee Pudding GF, V Vanilla ice cream, caramel sauce, chocolate flakes	9.50
Whole Roasted Banana DF, GF, V, VE Salted caramel popcorn, mango sorbet, hazelnuts	11.00
British Strawberry Crème Brûlée V Lime meringues, shortbread biscuit, liquor-marinated strawberries, strawberry sorbet	12.00
TMY Sundae Your choice of: Double Chocolate GF, V Caramel Fudge GF, V Lemon Drizzle V Eton Mess V	6.50
Chef's Selection of Ice Creams & Sorbets V Ask for today's selection	6.00
Selection of British Cheeses V Walnut, treacle & raisin bread, crackers, sweet apple chutney, iced grapes, marinated celery	14.00



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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