

THE MERRYFELLOW

RESTAURANT

APERITIFS

Glass of Champagne £10

Gin & Elderflower Fizz £10

Negroni £10

BREAD

Sourdough, butter, Maldon Sea salt (v) £4

SNACKS

Marinated mixed olives (vg) £4

Padron peppers, smoked chilli salt (vg) £7

Shell on prawns, lemon, Marie Rose sauce £8

Burnt aubergine dip, sourdough bread (vg) £8

Crispy beef croquettes, spicy mayonnaise £9

Mushroom arancini, aioli, Parmesan (v) £9

STARTERS

Pork terrine, crackling, fennel & bitter leaf salad, English mustard £10

Twice baked Double Gloucester soufflé, Parmesan cream, truffle oil (v) £11

Smoked Salmon, capers, shallots, parsley, lemon, rye toast £11

Whole burrata, tomato gazpacho, heritage tomatoes, salsa verde (v) £12

Aged sirloin tartare, gem lettuce, anchovy, aged Parmesan, croutons £12

Scallops cooked in the shell, garlic & parsley butter, paprika breadcrumbs £15

MAINS

Sweet potato & coconut curry, basmati rice, naan bread, poppadom (vg) £18

Chicken breast, mushroom ravioli, minted peas, charred lettuce, red wine jus £24

Cod loin, salt cod croquette, tenderstem broccoli, aioli, romesco sauce £25

Salmon Fillet, brown crab & king prawn risotto, fennel & samphire salad, shellfish bisque £25

Beef sirloin 300g, skinny fries, sun-blush tomato, rocket & shallot salad, choice of sauce £32

TO SHARE

Cooked over hot coals on our Josper grill. Please allow 35-45 minutes.

Served with skinny fries & two sauces of your choice.

Whole sea bass 1000g, cooked & served on the bone £48

Chateaubriand 600g, exceptionally lean & very tender £85

SAUCES

Peppercorn / Béarnaise (v) / Salsa verde (vg) / Horseradish / Stilton (v) / Garlic butter (v) £3 each

SIDES

Buttered new potatoes (v) £4 Green beans, shallots, sesame, chilli salt (vg) £5

Skinny fries, garlic mayonnaise (v) £4 Sun-blush tomato, rocket & shallot salad (vg) £6

Honey & grain mustard glazed carrots £5 Baby gem salad, Parmesan, truffle oil (v) £6

(v) Vegetarian (vg) Vegan

Please let us know of any allergies, intolerances or dietary requirements before making your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens.

Detailed information on allergens on all other menu items can be provided on request.

Please note a discretionary 12.5% service charge will be added to your final bill which is then equally shared between The Merryfellow Team.

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SPARKLING WINE & CHAMPAGNE

	Gls	Bt
Santome Spumante Brut NV, <i>Italy</i>		£28
Santome Prosecco Brut, <i>Italy</i>	£7	£35
Jospeh Perrier, <i>Brut, France</i>	£10	£55
Ayala Brut Majeur Champagne NV, <i>France</i>		£70

WHITE

	175ml	250ml	Bt
Maison du Vigneron Blanc Cotes de Gascogne, <i>France</i>	£6.50	£9	£25
San Antini Pinot Grigio, <i>Italy</i>	£7.50	£10	£28
Levre Picpoul de Pinet, <i>France</i>			£33
Turning Head Marlborough Sauvignon Blanc, <i>New Zealand</i>	£8.50	£12	£35
Loureiro Vinho Verde, <i>Portugal</i>			£35
Berry Bros & Rudd, Good Ordinary White			£38
La Battistina Gavi, <i>Italy</i>			£40
Three Thieves Chardonnay, <i>California USA</i>			£42
Condas de Albarino, <i>Spain</i>			£46
Cave de Lugny Macon Village, <i>France</i>			£50
Domaine Andre Neveu 'La Longues Fins' Sancerre, <i>France</i>			£64
Domaine des Miles Chablis, <i>France</i>			£68

ROSÉ

San Antini Pinot Grigio Rose, <i>Italy</i>	£9	£11	£25
La Loupe Carignan Rose, <i>France</i>	£10	£12	£28
Les Quatre Tours Un Ete Provence Rose, <i>France</i>			£42

RED

Ke Bonta Sangiovese, <i>Italy</i>			£25
La Loupe Grenache Noir, <i>France</i>	£10	£12	£28
Solidiers Block Shiraz, <i>Australia</i>			£29
La Chapelle de Marin Cote du Rhone, <i>France</i>	£7	£10	£31
Punto Alta Malbec, <i>Argentina</i>	£8	£11	£32
Tor del Colle Montepulciano, <i>Italy</i>			£32
Manoso Crianza Rioja, <i>Spain</i>			£36
Santome Cabernet Sauvignon, <i>Italy</i>			£39
Berry Bros & Rudd, Good Ordinary Red			£40
Chateau Belvue Bordeaux, <i>France</i>			£40
Shadow Point Pinot Noir, <i>California USA</i>			£42
Rickety Bridge Pinotage, <i>South Africa</i>			£48
Chateau Neuf de Pape Vieux Chemin Rouge, <i>France</i>			£78
Castelforte Amarone della Valpolicella DOCG, <i>Italy</i>			£90

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