



# Merchants

LACE MARKET HOTEL

## 'Tastes'

*Designed by head chef Ben Chaplin*

### **Asparagus**

*Mousse, truffle & duck egg*

Picpoul de Pinet, Les Grillelles

Jean-Luc Colombo, France

### **Langoustine**

*Morels & broad beans*

Dashwood Pinot Gris

Marlborough, New Zealand

### **Beef & onion**

*Fillet, cheek & dumpling*

The federalist visionary zinfandel

Dry Creek Valley, USA

### **Sorbet**

*Basil and watermelon*

### **Chocolate**

*Pistachio & pomegranate*

Nederburg reserve noble

Late harvest, S.A

*Menu £45 per person*

*Wine flight £24.50 per person*

### **Still peckish**

*Two cheeses, biscuits, marmalade, celery & grapes - £6*

*Grahams late bottled vintage port £5, 125ml*

If you have any dietary requirements please ask a member of the team for assistance

A discretionary 10% charge will be added to your bill