



MERRILL HOUSE

\$60 DINNER

STARTER

STILTON & STOUT SOUP (V) | stilton cheese and Parsons Brewery
Stout

COCK-A-LEEKIE SOUP | Hagerman Farms leeks and Laundry Farms
potatoes in chicken broth garinshed with prunes and a dash of cream

MAIN

SUNDAY ROAST | Enright Farms roast beef, yorkshire pudding, roasted
potatoes, parsnips, brussel sprouts, and Honey Wagon Farms carrots, jus
GAME PIE | venison, rabbit, pheasant, Quinn's Meat smoked bacon lardons
with a side of mushy Mill Creek peas

LORD WOOLTON'S PIE (V) | WWII-era vegetable pie with Hagerman Farms
turnips, leeks, potatoes, carrots and cauliflower, served with brown gravy*

**VEGETARIAN GRAVY AVAILABLE UPON REQUEST*

DESSERT

TRIFLE (V) | Black Prince sherry soaked sponge with house-made red
curant jelly, strawberries, custard and blackcurrant swirled cream

STEAMED TREACLE SPONGE PUDDING (V) | splash of Kinsip brandy,
house-made brown bread ice cream

SPOTTED DICK | traditional steamed pudding with suet and dried
currants, served with warm custard

CONTNUED ON NEXT PAGE



MERRILL HOUSE

\$8 OPTIONAL BREAD COURSE

HOUSE-MADE SOURDOUGH | with pink himilayan salted butter

\$18 OPTIONAL SECOND COURSE

EDWARDS SALAD (V) | bibb lettuce with salad cream, candied walnuts,
and Wensleydale cheese with cranberries

TRADITIONAL SCOTCH EGG | served with Head Chef Michael
Sullivan's home-grown radish slaw

COUNTY CATCH WHITEFISH AND SMOKED HADDOCK FISHCAKE |
served with horseradish tartar sauce

\$26 OPTIONAL CHEESE COURSE

A SELECTION OF ENGLISH-STYLE CHEESE | Stilton, Wensleydale, Black River
5 Year Cheddar Cheese, Branston Pickle