

THE MERRYFELLOW

HOME OF N°3

BREAD

Freshly baked sourdough, Netherend farm butter (V) £4

SNACKING

Marinated olives, rosemary, lemon, Cotswold gold £5

Puffed pork crackling, smoked paprika, apple sauce £6

¼ Pint of shell-on prawns, sourdough, Marie rose £8

Padron peppers, burnt lemon, chilli salt (VG) £8

Cacklebean, scotch egg 'Nduja & ham hock', romesco sauce £10

SHARING

Whipped burnt aubergine, spiced chickpeas, tomato and cucumber salad (VG) £12

Whole baked Camembert, rosemary, honey, cornichons, chilli jam (V) £15

Smoked salmon, horseradish cream, shallots, capers, parsley, burnt lemon £16

Saltpig charcuterie, hand made in the Cotswolds, pickles, apple ketchup £16

All served with freshly baked sourdough.

SMALL PLATES

Mushroom arancini, black garlic aioli, Parmesan £10

Crispy beef croquettes, celeriac slaw, spiced mayo £12

Pig terrine, boozy prunes, Bramley apple, cornichons, sourdough £12

Burrata, beetroot, radicchio, orange, pomegranate, croutons, salsa verde (V) £14

Scallops, served in the half shell, garlic, chilli, honey, soy & ginger dressing £16

BIG PLATES

Sweet potato masala, basmati rice, toasted almonds, spiced poppadom (VG, N) *add king prawns £18/£24

Dry-aged longhorn beef burger, cheddar, bacon, lettuce, tomato, spiced mayo, skinny fries, brioche bun £20

Fish & chips, line caught haddock, triple cooked chips, minted peas, burnt lemon, tartare sauce £20

Dry-aged French trimmed pork chop, crackling, burnt hispi cabbage, Bramley apple, cider jus £25

Loch Duart salmon, cooked over hot coals, white crab, fennel & samphire salad, hollandaise sauce £26

SHARING

Whole grilled 1 kilo seabass, cooked and served on the bone, burnt lemon and topped with freshly picked herbs £45

Served with salsa verde and hollandaise sauce.

8-hour slow cooked 1 kilo Longhorn beef short rib, glazed in red wine jus and topped with crispy shallots £55

Served with creamy horseradish and red wine jus.

STEAKS

Our steaks are served with skinny fries, shallot and watercress salad and one sauce of your choice.

Rump 300g, lean and juicy, full of flavour £24

Rib eye 300g, highly marbled with lots of fat throughout and full of flavour £36

STEAKS

Our feasting cuts are cut fresh daily in house and will vary in weight. They are priced per 100g and are dependent on what we have in stock.

Please ask for today's weights. They are big and don't generally come any smaller than 500g.

Our feasting cuts are served with skinny fries, shallot and watercress salad and two sauces of your choice.

Tomahawk, grilled on the bone for maximum flavour, best served medium rare to medium £9 per 100g

Chateaubriand, the prime cut from the fillet, delicate in flavour, exceptionally tender & lean £14 per 100g

SAUCES

Green peppercorn - Salsa verde (VG) - Béarnaise (V) - Blue cheese (V) - Creamy horseradish (V) £4

SIDES

Skinny fries, garlic mayo (V) £5 **Crispy crushed spiced potatoes**, yoghurt, lime (VG) £6

Honey glazed carrots, whipped feta, pomegranate (V) £6 **Grilled mushrooms**, salsa verde, sourdough crumb (VG) £6

Green beans, toasted almonds, romesco sauce (VG, N) £6 **Baby gem salad**, aged Parmesan, truffle oil £7

(V) Vegetarian (VG) Vegan (N) Nuts

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 menu items can be provided on request.

A discretionary 12.5% service charge will be added to your final bill, which is then equally shared between the team.