

THE MERCER

34 THREADNEEDLE STREET, LONDON
RESTAURANT & BAR

FRIDAY NIGHT MENU

£27 PER HEAD

INCLUDING A BOTTLE OF PROSECCO OR A BOTTLE OF MALBEC PER 2 PEOPLE

ROAST BUTTERNUT SQUASH SOUP

Cote Hill blue, hazelnuts, maple syrup

WARM CASHEL BLUE & WALNUT TART

pink lady apple salad, grape chutney

WARM SALAD OF BLACK PUDDING

cured smoked bacon, poached hen's egg, shallot sauce

PLATE OF MERCER HOME – CURED SALMON

capers, horseradish relish, buttered soda bread

GRILLED IRISH FLANK STEAK & CHIPS

grilled tomato, field mushroom, béarnaise sauce

SHEPHERD'S PIE

Cornish lamb, potato, rosemary mash potato

Chantenay carrots & peas

FISH OF THE DAY

ARTICHOKE HEART & RICOTTA RAVIOLI

tomato dressing, black olives, pine nuts

mixed leaf salad

WARM PEAR & ALMOND TART

clotted cream, vanilla custard

STEAMED TOFFEE, APPLE & PECAN PUDDING

butterscotch sauce, vanilla custard, clotted Jersey cream

HOMEMADE ICE CREAMS & SORBETS

shortbread biscuits