

# LUNCH & DINNER MENU

Noon - 3pm • 5.30pm - 9.30pm

## PREPRANDIAL

Yorkshire gin & tonic 9.00  
*rhubarb gin, Mediterranean tonic*

Bloody shame 4.75  
*freshly pressed & blended tomato juice, grated horseradish, celery salt*

## STARTERS & SALADS

Roast butternut squash soup 7.50  
*Cote Hill blue, hazelnuts, maple syrup*

Wood pigeon breast on toast 9.75  
*peas, artichoke, bacon*

Plate of Mercer home-cured salmon 10.50  
*capers, horseradish relish, buttered soda bread*

Warm salad of black pudding 9.75  
*cured smoked bacon, poached hen's egg, shallot sauce*

Dorset crab on toast 12.75  
*sourdough, mayonnaise*

Smoked chicken, crispy pancetta & avocado salad *sml* 9.25 *lge* 15.75  
*baby spinach, pecans, Granny Smiths, honey & mustard dressing*

Warm Cashel blue & walnut tart 8.75  
*Pink Lady apple salad, grape chutney*

Seared mackerel fillet 8.75  
*mackerel tartare, beetroot & horseradish relish, crostini*

Buffalo mozzarella, tomato & avocado salad 9.25  
*black olives, basil, balsamic dressing*

Seared Scottish scallops 12.75  
*crispy Lincolnshire pork belly, caramelised Granny Smiths*

Lindisfarne oysters 3.00 each  
*Bloody Mary dressing*

## MAIN COURSES

### PIES

The Mercer pie 17.25  
*aged beef flank, mushrooms, Guinness*

Beef flank & oyster 19.00  
*field mushrooms, Guinness*

Shepherd's 15.75  
*Cornish lamb, potato, rosemary*

Turkey, leek & ham 16.50  
*puff pastry*

Roast Highland venison haunch 22.50  
*Jerusalem artichoke, butternut squash, Scottish grolles, mulled wine sauce*

Roast fillet of cod 19.50  
*lentils, crispy pancetta, samphire, dried tomatoes, saffron aioli*

Pan roast sea bass fillet 22.75  
*braised fennel, dried tomatoes, brown shrimps, capers, parsley*

Corn-fed chicken schnitzel 18.50  
*spicy chorizo & tomato stew, baby spinach, sour cream*

Smoked haddock, Parmesan & leek risotto 17.50  
*poached egg, dill*

Butternut squash & Gorgonzola risotto 15.50  
*aged Parmesan, toasted pine nuts*

Swiss chard & cep ravioli 16.00  
*artichoke, tomato, rocket*

### GRILL

Calf's liver 19.25  
*grilled bacon, bubble 'n' squeak, onion gravy*

Rump steak 18.50  
*(eight ounces)*

Sirloin steak 26.00  
*(ten ounces - on the bone)*

Rib-eye steak 24.00  
*(eight ounces)*

Fillet steak 33.50  
*(nine ounces)*

Sauces 2.50  
*Mercer Gentleman's Relish / béarnaise / peppercorn / onion gravy*

*All our Scotch beef is dry-aged for a minimum of 28 days.  
Served with roast tomato, mushroom & watercress*

## DAILY SPECIALS

Monday - Roast flat iron steak 18.50  
*hand cut chips, béarnaise sauce*

Tuesday - Roast red-legged partridge 19.50  
*Brussels sprouts, glazed parsnips, bacon, chestnuts,  
gin & Juniper sauce*

Wednesday - Braised rabbit 18.50  
*tomato, black olives, rosemary, potato cake*

Thursday - Boiled salt beef 18.00  
*carrots, baby leeks, parsley & horseradish dumplings*

Friday - Fish special of the day

## SIDE DISHES

Beef dripping roast potatoes 3.75

Creamed mash 3.75

Buttered new potatoes 3.75

Hand cut chips 3.75

Spinach 4.00

Chantenay carrots & peas 3.75

Stem broccoli 3.75

Bubble 'n' squeak 3.75

Aubergine, tomato & courgette  
caponata 3.75

Braised Savoy cabbage &  
bacon 3.75

Brussels sprouts 3.75

Yorkshire puddings 3.00

Vegetables for two 7.50

English garden salad 5.50

## SAVOURIES & BRITISH CHEESES

Welsh rarebit 6.50  
*mature cheddar, Guinness*

Angels on horseback 7.50  
*oysters, smoked bacon*

Scotch woodcock 6.75  
*scrambled egg, anchovies, capers*

Genarth brie 3.75  
*pasteurised cow's milk  
Lancych Wales*

Fosseway Fleece 4.50  
*pasteurised sheep's milk  
Somerset*

Cornish gouda 4.00  
*pasteurised cow's milk  
Looe Cornwall*

Golden Cross 4.75  
*unpasteurised goat's milk  
East Sussex*

Stilton 3.75  
*blue, pasteurised cow's milk  
Melton Mowbray*

Selection of cheeses: *two - 9, three - 13, four - 17, five - 21*  
*all our cheeses are selected at Paxton & Whitfield of Jermyn Street*

## PUDDINGS

Honey & pistachio semi-freddo 8.50  
*spiced winter fruits, crushed meringue*

Warm pear & almond tart 7.50  
*clotted Jersey cream, vanilla custard*

Steamed toffee, apple & pecan pudding 7.50  
*butterscotch sauce, custard, clotted Jersey cream*

White & dark chocolate mousse 8.50  
*clementine, honeycomb*

Homemade ice creams & sorbets 5.25  
*shortbread cookies*

### ~ Private Dining & Events ~

With our new 1<sup>st</sup> floor dining room, we can accommodate  
private parties of any size from 2 - 120 diners  
Please ask for Jessica Macdonald

email: [events@th Mercer.co.uk](mailto:events@th Mercer.co.uk)

:: Please bring any dietary requirements to our attention, a member of staff will be able to give allergen advice :: Game dishes may contain shot :: Prices include VAT ::

:: A discretionary service charge of 12.5% will be added to your bill :: We are committed to the Code of Best Practice on Service Charge, Tips & Gratuities. 75% of the discretionary service charge or card tip is distributed to the staff through a system controlled by a staff representative, 25% is retained by the business to cover payroll administration costs, card processing costs & card fraud losses ::