

LUNCH & DINNER MENU

Noon – 3pm • 5.30pm – 9.30pm

PREPRANDIAL

English peach fizz 9.75
Ridgeview "Cavendish" 2014, peach puree

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

STARTERS & SALADS

Arbroath smokie & cauliflower soup 7.50
Welsh rarebit

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 & heritage tomato 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

Chicken, leek & ham 16.50
puff pastry

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

Steamed wild sea trout 19.00
curried lentils, crispy shallots, herb yoghurt

Pan roast sea bass fillet 21.50
braised fennel, dried tomatoes, shrimps, capers, parsley

Smoked haddock, Parmesan & leek risotto 17.00
poached egg, dill

Butternut squash & Gorgonzola risotto 16.00
aged Parmesan, toasted pine nuts

Artichoke heart & ricotta ravioli 15.75
tomato dressing, black olives, pine nuts

GRILL

Grilled lemon & thyme chicken breast 19.25
fried potatoes, chorizo, baby spinach, garlic mayonnaise

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 35.50
(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 - Corned beef hash 14.50
two fried duck eggs, tomato relish

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

Wednesday - Roast red-legged partridge 19.50
black trumpets, kale, pancetta, pickled Kent blackberries

Thursday - Barnsley chop 19.75
baker's wife potatoes, green sauce

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

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

Waterloo 8.50
*semi-soft, thermised Guernsey cow's milk
Berkshire*

Mossfield 9.50
*pasteurised cow's milk
County Offaly*

Berkswell 9.50
*unpasteurised ewe's milk
West Midlands*

Bosworth ash 9.00
*unpasteurised goat's milk
Staffordshire*

Stilton 8.00
*blue, pasteurised cow's milk
Melton Mowbray*

Selection of cheeses: *two - 16, three - 23, four - 30, five - 36*
all our cheeses are selected at Paxton & Whitfield of Jermyn Street

PUDDINGS

Gooseberry fool 7.50
ginger biscuits

Warm fig, almond & cherry tart 6.50
clotted cream, vanilla custard

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

Hazelnut, chocolate & rum semi-freddo 8.00
raspberries, honeycomb, vanilla cream

Homemade ice creams & sorbets 5.25
shortbread cookies

~ Private Dining & Events ~

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

email: events@themerger.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 ::