

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

Pumpkin & Stilton soup 7.50
Colsten Basset Stilton, sour cream, walnuts & maple syrup

Devilled chicken livers on toast 7.75
toasted sourdough

Plate of oak smoked Scottish salmon 12.50
capers, roast beetroot & horseradish, 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* 16.75
baby spinach, pecans, Granny Smiths, honey & mustard dressing

Artichoke & Ticklemore cheese salad *sml* 9.50 *lge* 18.50
green beans, radicchio, dried tomatoes, hazelnut & balsamic dressing

Potted smoked mackerel 8.50
whipped horseradish cream, pickled cucumber, grilled sourdough

Buffalo mozzarella, avocado & Heritage tomato salad 9.75
black olives, basil, balsamic dressing, focaccia

Seared Scottish scallops 12.75
cauliflower, capers, pine nuts, crispy pancetta

Lindisfarne oysters 3.00 each
Bloody Mary dressing

MAIN COURSES

PIES

The Mercer pie 17.25
aged beef flank, mushrooms, Guinness

Corn-fed chicken, ham & leek 16.00
puff pastry

Beef flank & oyster 19.00
field mushrooms, Guinness

Shepherd's 16.50
Cornish lamb, potato, rosemary

Roast highland venison 21.50
celeriac, kale, girolles, Madeira & raisin sauce

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

Roast fillet of hake 19.00
Shetland mussels, tomato, cannellini beans, herb breadcrumbs

Pan seared sea bass fillet 22.75
gnocchi, Dorset crab, tomato, samphire

Corn-fed chicken schnitzel 19.00
spicy chorizo & tomato stew, baby spinach, sour cream

Smoked haddock, leek & Parmesan risotto 18.75
poached egg, dill

Asparagus, broad bean & pea risotto 17.75
fine herbs, Reggiano Parmesan

Bigoli pasta 16.50
fresh porcini, rocket, hazelnut & Parmesan

STEAKS

SCOTCH ABERDEEN ANGUS. DRY AGED FOR A MINIMUM OF 28 DAYS

Rib-eye 25.50
(eight ounces)

Sirloin 26.00
(ten ounces)

Rump 18.50
(eight ounces)

Fillet 35.50
(nine ounces)

Sauces 2.50

Mercer Gentleman's Relish / Béarnaise / peppercorn / onion gravy

DAILY SPECIALS

Monday - Roast Scottish hanger steak 19.00
grilled tomato, mushroom, Béarnaise sauce, hand cut chips

Tuesday - Slow-braised Irish ox cheek 19.00
roast carrots, Parmesan mash

Wednesday - Roast Yorkshire pheasant 18.75
lentils, pancetta, wild mushrooms, porcini sauce

Thursday - Slow roast Lincolnshire pork belly 18.75
creamed sweetcorn, cavolo nero, plum & rhubarb relish

Friday - Fish special of the day

SIDE DISHES

Beef dripping roast potatoes 3.75

Parsley new potatoes 3.50

Parmesan potato gratin 4.00

Stem broccoli 3.75

Aubergine, tomato & courgette
caponata 3.75

Spinach 4.00

Vegetables for two 7.50

Creamed mash 3.75

Hand cut chips 3.75

Chantenay carrots & peas 3.75

Bubble 'n' squeak 3.75

Braised Savoy cabbage &
bacon 3.75

Green beans 3.75

English garden salad 5.50

SAVOURIES & BRITISH CHEESES

Welsh rarebit 6.50
mature cheddar, Guinness

Scotch woodcock 6.75
scrambled egg, anchovies, capers

Fosseway Fleece 4.50
*pasteurised sheep's milk
Somerset*

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

Angels on horseback 7.50
oysters, smoked bacon

Cenarth brie 4.50
*pasteurised cow's milk
Lancych Wales*

Cornish gouda 4.50
*pasteurised cow's milk
Looe Cornwall*

Stilton 4.50
*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

Peach Melba 7.50
raspberries, vanilla ice cream, toasted hazelnuts

Dark chocolate & hazelnut tart 8.00
raspberries, sour cream, honeycomb

Steamed treacle sponge pudding 7.50
warm syrup, custard, clotted Jersey cream

Warm spiced bread & butter pudding 7.00
Baileys ice cream

Homemade ice creams & sorbets 2.50 per scoop
shortbread cookies

~ Private Dining & Events ~

Our 1st floor dining rooms can accommodate
private parties of any size from 2 – 120 diners
Please ask for Vivienne Noel

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 ::