

# 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

Pea & mint soup 7.50  
*feta, tomato salsa*

Deville chicken livers on toast 7.75  
*toasted sourdough*

Plate of Mercer home-cured Scottish 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* 16.75  
*baby spinach, pecans, Grannv Smiths, honey & mustard dressing*

Beetroot & goat's cheese salad *sml* 8.50 *lge* 16.00  
*shaved fennel, watercress, walnut & 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  
*crisp Lincolnshire pork belly, caramelised Grannv Smiths*

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 Cornish lamb 21.50  
*piperade, grilled courgettes, caper & pine nut dressing*

Crispy cod fishcake 17.50  
*spinach, fried duck egg, parsley sauce*

Roast sea bass fillet 21.50  
*cauliflower, girolles, samphire, green sauce*

Corn-fed chicken schnitzel 18.50  
*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*

### GRILL

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

*Irish beef, salt moss dry-aged for a minimum of 28 days.*

Rib-eye steak 25.50  
*(eight ounces)*

Sirloin steak 26.00  
*(ten ounces)*

*Scotch beef, dry-aged for a minimum of 28 days.*

Rump steak 18.50  
*(eight ounces)*

Fillet steak 35.50  
*(nine ounces)*

Please bring any dietary requirements to our attention, a member of staff will be able to give allergen advice :: Game dishes may contain shellfish, please inform us at the time of ordering

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 ::

*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 - Lemon & thyme corn-fed spatchcock poussin 19.50  
*grilled chorizo, sweet potato mash, watercress, aoli*

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

Thursday - Slow roast 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

Creamed mash 3.75

Parsley new potatoes 3.50

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

Curried puy lentils 3.50

Green beans 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*

Genarth brie 3.75  
*pasteurised cow's milk  
Lancvch 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

British strawberry shortcake 7.00  
*yoghurt ice cream*

Classic lemon tart 7.25  
*fresh raspberries, candid pecans*

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

White & dark chocolate mousse 8.50  
*blood orange, 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 Vivienne Noel

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

# LUNCH & DINNER MENU

Noon - 3pm • 5.30pm - 9.30pm

:: 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 ::