

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

Spring pea & courgette soup 7.50
pesto, sour cream, sourdough croutons

Devilled chicken livers on toast 7.75
toasted sourdough

Plate of Mercer home-cured Scottish salmon 12.50
roast beetroot, capers, 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

New season British asparagus 13.50
poached duck's egg, shaved Parmesan

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 14.50
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

West country rump of lamb 23.50
celeriac & potato gratin, wild garlic, roasted peppers, rosemary

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

Fillet of sea trout 22.50
Jersey royals, braised fennel, broad beans, tomato, saffron aioli

Pan roasted sea bass fillet 21.75
truffled cannellini beans, rocket, olive, red pepper & chilli salsa

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, wild garlic, 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 - Grilled Cumberland sausages 15.50
Cheddar & apple mash, onion gravy

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

Wednesday - Indian lamb meatballs 18.75
spiced tomato sauce, rice, cucumber raita

Thursday - Mixed grill 21.75
béarnaise sauce

Friday - Fish special of the day

SIDE DISHES

Beef dripping roast potatoes 3.75

Jersey royals 4.75

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

Tiramisu 7.00
pick-me-up

Chocolate & malt tart 7.75
clotted cream ice cream

Banana, date & toffee pudding 6.75
toffee sauce, milk ice cream

English sparkling wine & raspberry jelly 6.50
ripple 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 ::