

# 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

Butternut squash soup 7.50  
*Colston Bassett stilton, maple syrup, walnuts*

Devilled chicken livers on toast 7.75  
*toasted sourdough*

Plate of oak smoked Scottish salmon 13.50  
*roast beetroot, capers, horseradish, dill, breadstick*

French style peas on toast 9.75  
*grilled chorizo, poached egg*

Dorset crab on toast 12.75  
*sourdough, mayonnaise*

Globe artichoke & Ticklemore cheese salad 9.50  
*green beans, dried tomatoes, radicchio, hazelnut dressing, foccacia*

Hummus, kale, broad bean, feta & beetroot salad *sml* 8.50 *lge* 15.75  
*tomato, pearl barley, mint, pine nuts*

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

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

Seared Scottish scallops 14.50  
*cauliflower, capers, pine nuts, crispy pancetta*

Cumbræ oysters 3.00 each  
*shallot dressing*

## MAIN COURSES

### PIES

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

Beef flank & oyster 19.00  
*field mushrooms, Guinness*

Fish pie 18.50  
*smoked haddock, salmon, mussels, hake*

Shepherd's 16.50  
*Cornish lamb, potato, rosemary*

Roast west country rump of lamb 23.50  
*celeriac, curly kale, dried tomatoes, confit garlic, black olive, rosemary*

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

Seared yellow fin tuna 20.50  
*peperonata, rocket, caper & pinenut dressing*

Pan roasted sea bass fillet 21.75  
*Shetland mussels, braised fennel, saffron potatoes, shellfish sauce*

Roast lemon & sage corn fed chicken 19.75  
*braised fennel, pearl barley risotto, rocket*

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

Wild mushroom & spinach risotto 18.50  
*crispy leeks, Reggiano Parmesan*

Lentil, tomato & mushroom pappardelle 16.00  
*basil, Parmesan*

## GRILL

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

Rib-eye 25.50  
*(eight ounces)*

Sirloin 26.00  
*(ten ounces)*

Grilled lamb cutlets 18.25  
*pumpkin puree, green sauce*

Fillet 35.50  
*(nine ounces)*

Sauces 2.50

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

## DAILY SPECIALS

Monday - Slow roasted Dingley Dell pork belly 19.00  
*kale, black pudding mash, mustard sauce*

Tuesday - Roast red-legged partridge 21.75  
*cabbage & bacon, Anna potato cake, gin & juniper sauce*

Wednesday - Venison & squash curry 19.50  
*steamed rice, naan bread*

Thursday - Slow braised rabbit 18.75  
*fennel, mustard & pancetta, cheddar mash*

Friday - Roast hake 18.75  
*cheddar mash, parsley sauce*

## SIDE DISHES

Beef dripping roast potatoes 3.75

Brussels sprouts & pancetta 3.75

Parmesan potato gratin 4.00

Stem broccoli 3.75

San Marzano tomato, basil & red onion salad 5.50

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

Ratatouille 4.00

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*

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

Fosseway Fleece 4.50  
*pasteurised sheep's milk  
Somerset*

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

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

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

Warm vanilla rice pudding 7.50  
*spiced plums, pecan shortbread*

Bakewell tart 7.00  
*Jersey clotted cream*

Spiced chocolate & coffee mousse 8.00  
*whipped vanilla cream, orange pistachio biscotti*

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

Homemade ice creams & sorbets 2.50 per scoop  
*shortbread cookies*

~ Private Dining & Events ~

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

email: [events@themerger.co.uk](mailto: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 ::