

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

Tomato & basil soup 7.50
Ragstone cheese, sourdough croutons

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, tomato & avocado salad 9.75
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

Corn-fed chicken, ham & leek 16.50
puff pastry

Beef flank & oyster 19.00
field mushrooms, Guinness

Shepherd's 15.75
Cornish lamb, potato, rosemary

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

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

Pan roast sea bass fillet 22.75
braised fennel, dried tomatoes, brown shrimps, capers

Corn-fed chicken schnitzel 18.50
spicy chorizo & tomato stew, baby spinach, sour cream

Smoked haddock, Parmesan & leek risotto 18.00
poached egg, dill

Butternut squash & Gorgonzola risotto 15.50
aged Parmesan, toasted pine nuts

Swiss chard & cep ravioli 16.00
artichoke, tomato, rocket

GRILL

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

Rump steak 18.50
(eight ounces)

Rib-eye steak 24.00
(eight ounces)

Sirloin steak 26.00
(ten ounces)

Fillet steak 33.50
(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 - Roast flat iron steak 18.50
hand cut chips, béarnaise sauce

Tuesday - Roast red-legged partridge 19.50
*Brussels sprouts, glazed parsnips, bacon, chestnuts,
gin & Juniper sauce*

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

Thursday - Boiled salt beef 18.00
carrots, baby leeks, parsley & horseradish dumplings

Friday - Fish special of the day

SIDE DISHES

Beef dripping roast potatoes 3.75

Buttered new potatoes 3.75

Spinach 4.00

Stem broccoli 3.75

Aubergine, tomato & courgette
caponata 3.75

Honey roast parsnips 3.75

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

Yorkshire puddings 3.00

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*

Selection of cheeses: *two - 9, three - 13, four - 17, five - 21*
all our cheeses are selected at Paxton & Whitfield of Jermyn Street

Angels on horseback 7.50
oysters, smoked bacon

Cenarth brie 3.75
*pasteurised cow's milk
Lancych Wales*

Cornish gouda 4.00
*pasteurised cow's milk
Looe Cornwall*

Stilton 3.75
*blue, pasteurised cow's milk
Melton Mowbray*

PUDDINGS

Mixed berry trifle 6.50
toasted almonds

Warm pear & almond tart 7.50
clotted Jersey cream, vanilla custard

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

White & dark chocolate mousse 8.50
clementine, honeycomb

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@th Mercer.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 ::