

# LUNCH & DINNER MENU

Noon – 3pm • 5.30pm – 9.30pm

## PREPRANDIAL

Bloody shame 4.75

*freshly pressed & blended tomato juice, grated horseradish, celery salt*

## STARTERS & SALADS

Today's soup 7.50

Plate of oak smoked Scottish salmon 14.50

*roast beetroot, capers, horseradish cream, buttered seeded cob*

Dorset crab on toast 14.75

*sourdough, mayonnaise*

Globe artichoke & Ragstone cheese salad sml 11.50 lge 17.50  
*dried tomatoes, green beans, radicchio, hazelnut & balsamic dressing*

Potted smoked mackerel spread 9.50

*whipped horseradish cream, pickled cucumber, grilled sourdough*

Buffalo mozzarella, avocado & tomato salad sml 9.50 lge 16.50

*black olives, basil, balsamic dressing, crostini*

Warm salad of black pudding, bacon & poached egg 10.75

*fried potatoes, spinach, shallot sauce*

## MAIN COURSES

### PIES

The Mercer pie 19.25

*aged beef flank, mushrooms, Guinness*

Shepherd's 17.50

*Cornish lamb, potato, rosemary*

Calf's liver 19.25

*grilled bacon, bubble 'n' squeak, onion gravy*

Pan roasted sea bass fillet 24.75

*tiger prawns, braised fennel, lentils, shellfish sauce*

Crispy chicken schnitzel 22.75

*spinach, fried egg, truffle mayonnaise*

Crab & tomato risotto 19.75

*Reggiano Parmesan*

Wild mushroom & rocket risotto 18.50

*truffle oil, Reggiano Parmesan*

### GRILL

HEREFORD BEEF, DRY AGED FOR A MINIMUM OF 28 DAYS

Rib-eye 33.50  
*(nine ounces)*

Sirloin 32.50  
*(ten ounces)*

*Portobello mushroom, grilled tomato, béarnaise,  
shallot & watercress*

## SIDE DISHES

Hand cut chips

3.75

Buttered mash

3.75

Spinach

4.00

Carrots & peas

3.75

Stem broccoli

4.50

Braised Savoy cabbage & bacon

3.75

Tomato, basil & shallot salad

7.50

Rocket & Parmesan salad

7.50

Vegetables for two

7.50

Peperonata

3.75

## BRITISH CHEESES

Taw valley Cheddar 4.50

*pasteurised cow's milk*

Tuxford Stilton 4.50

*pasteurised cow's milk*

Cornish Brie 4.50

*pasteurised cow's milk*

Selection of cheeses: two - 9, three - 13

## PUDDINGS

Tiramisu 7.50

*Sicilian Marsala*

Dark chocolate mousse 8.50

*clementines, sultana hobnob*

Steamed apple & pecan pudding 8.00

*butterscotch sauce, clotted cream, vanilla custard*

Homemade ice creams & sorbets 2.50 per scoop

*shortbread*

~ Private Dining & Events ~

Our private dining rooms can accommodate  
parties of any size from 2 – 120 diners

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 15% will be added to your bill :: We are committed to the Code of Best Practice on Service Charge, Tips & Gratuities. 85% of the discretionary service charge or card tip is distributed to the staff through a system controlled by a staff representative, 15% is retained by the business to cover payroll administration costs, card processing costs & card fraud losses ::