

LUNCH & DINNER MENU

Noon – 3pm • 5.30pm – 9.30pm

PREPRANDIAL

Bloody shame 4.75
freshly pressed & blended tomato juice, grated
horseradish, celery salt

STARTERS & MAINS

Hummus, kale & beetroot salad
tomato, barley, broad beans, mint,
pine nuts, mustard dressing
sml 8.50 lge 15.00

San Marzano tomato & red onion salad
basil, olive oil
sml 5.50 lge 10.00

Grilled Portobello mushrooms on toast
grilled sourdough, fruit chutney
sml 8.50 lge 15.00

Piperade on toast
sourdough, black olives, rocket
sml 9.00 lge 15.00

Bubble 'n' squeak, roast tomatoes
grilled tenderstem broccoli
sml 7.50 lge 13.50

Artichoke, celeriac & porcini pie
truffle mash
one size 15.50

Wild mushroom & spinach risotto
sml 9.00 lge 17.00

SIDE DISHES

Bubble 'n' Squeak
3.75

Stem broccoli
3.75

Ratatouille 3.75

Vegetables for two
7.50

Hand cut chips
3.75

Chantenay carrots & peas
3.75

Spinach
4.00

Green/mixed salad
4.75

PUDDINGS

Seasonal fruit salad 6.75

Trio of home-made sorbets 5.25
ask your waiter for today's flavour

– Private Dining & Events –
With our new 1st floor dining room, we can
accommodate private parties
from 2 – 120 diners
Please ask for Jessica Macdonald
email: events@themerger.co.uk

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. 80% of the discretionary service charge or card tip is distributed to the staff through a system controlled by a staff representative, 20% is retained by the business to cover payroll administration costs, card processing costs & card fraud losses

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