

LUNCH & DINNER MENU

Noon – 3pm • 5.30pm – 9.00pm

PREPRANDIAL

Bloody shame 5.75
freshly pressed & blended tomato juice, grated horseradish, celery salt

STARTERS & SALADS

Today's soup 8.50

Plate of oak smoked Scottish salmon 16.75
roast beetroot, caper, horseradish cream, buttered seeded cob

Seared Scottish scallops 16.00
crispy pork belly, caramelised apple

Dorset crab on toast 17.25
sourdough, mayonnaise

Endive, watercress, pear & Roquefort salad sml 11.50 lge 19.50
pecan nuts, balsamic dressing

Lightly pickled mackerel fillet 11.50
artichoke & broad bean salad

Buffalo mozzarella, avocado & tomato salad sml 9.50 lge 16.50
black olive, basil, balsamic dressing, crostini

Black pudding hash 10.75
fried egg

MAIN COURSES

PIES

The Mercer pie 19.25
aged beef flank, mushrooms, Guinness

Shepherd's 18.50
Cornish lamb, potato, rosemary

Calf's liver 24.50
grilled bacon, bubble 'n' squeak, onion gravy

Pan roasted sea bass fillet 27.00
celeriac puree, cavolo nero, pickled wild mushrooms, porcini dressing

Crispy chicken schnitzel 24.50
spinach, lemon, fried egg

Roast fillet of hake 25.50
pea, gem lettuce, pancetta, spring onion, aioli

Wild mushroom risotto 19.50
truffle oil, rocket, aged Parmesan

GRILL

HEREFORD BEEF, DRY AGED FOR A MINIMUM OF 28 DAYS

Rib-eye 35.50
(nine ounces)

Sirloin 33.50
(ten ounces)

Portobello mushroom, grilled tomato, béarnaise, shallot & watercress

DAILY SPECIALS

Monday - Grilled English lamb chops 20.75
peperonata, green sauce

Tuesday - Crispy pork belly 21.50
apple & black pudding mash, mustard sauce

Wednesday - Roast Barbary duck breast 26.00
honey glazed root vegetables, saffron cabbage

Thursday - Chicken & wild mushroom pie 19.00
puff pastry

Friday - Smoked haddock & leek risotto 19.25
poached egg, aged Parmesan

SIDE DISHES

Hand cut chips 4.00

Buttered mash / new potatoes 4.25

Spinach 5.00

Peas & carrots 3.75

Stem broccoli 5.00

Braised Savoy cabbage & bacon 4.75

Rocket & Parmesan salad 7.50

Tomato, basil & shallot salad 7.50

Vegetables for two 8.50

Roast cauliflower, capers, pine nuts 4.00

BRITISH CHEESES

Somerset crunch Cheddar 5.00
pasteurised cow's milk

Tuxford Stilton 5.00
pasteurised cow's milk

Cornish Brie 5.00
pasteurised cow's milk

Selection of cheeses: two – 9.50, three – 14.00

PUDDINGS

Vanilla panna cotta 8.75
raspberries, crushed meringue

Dark chocolate mousse 9.00
whipped coconut cream

Fresh fruit salad 7.50
Granny Smith sorbet

Steamed treacle sponge 8.50
clotted cream, vanilla custard

Homemade ice creams & sorbets 3.00 per scoop
shortbread

~ Private Dining & Events ~

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

email: events@th Mercer.co.uk