

# LUNCH & DINNER MENU

Noon – 3pm • 5.30pm – 9.00pm

## PREPRANDIAL

Bloody shame 6.25  
*freshly pressed & blended tomato juice, grated horseradish, celery salt*

Elderflower lemonade 5.75  
*elderflower, lemon juice, fresh mint, soda*

## 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*

Feta, tomato, pomegranate & olive salad sml 9.75 lge 16.00  
*cracked wheat, red onion, cucumber, mint, lemon dressing*

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

Sussex smokie 12.50  
*smoked haddock, leeks, parsley, Parmesan gratin*

Chorizo, baby spinach & potato hash 12.00  
*fried egg*

## MAIN COURSES

### PIES

The Mercer pie 19.25  
*aged beef flank, mushrooms, Guinness*

Shepherd's pie 18.50  
*Cornish lamb, potato, rosemary*

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

Pan roasted sea bass fillet 28.75  
*tiger prawn & spiced bisque risotto, creamed leeks, dill oil*

Crispy chicken schnitzel 24.50  
*spinach, lemon, fried egg*

Roast sea trout 27.50  
*braised lentils, saffron aioli, pickled mushrooms*

Tomato & goat's cheese risotto 19.50  
*basil, pine nuts, 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 - Slow roasted pork belly 24.50  
*butter beans, chorizo, sage, apple sauce*

Tuesday - Braised rabbit leg 23.50  
*pancetta, sage, mustard, cheddar mash*

Wednesday - Roast rump of lamb 28.00  
*potato & celeriac gratin, minted peas, confit tomato, mustard & caper sauce*

Thursday - Mixed grill 28.00  
*beef steak, calf's liver, chicken, lamb cutlet, sausage, tomato, mushroom, watercress, béarnaise, 'nduja butter*

Friday - Smoked haddock & leek risotto 19.50  
*poached egg, aged Parmesan, curry oil*

## SIDE DISHES

Hand cut chips 4.00

Buttered mash / roast potatoes 4.25

Spinach 5.50

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

Green beans & roast tomatoes 4.00

## BRITISH CHEESES

Sussex Charmer mature 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

Chilled vanilla rice pudding 8.00  
*tipsy prunes, shortbread*

Tiramisu 8.50  
*Sicilian Marsala*

Fresh fruit salad 7.50  
*Granny Smith sorbet*

Steamed chocolate pudding 8.50  
*clotted cream, chocolate custard*

Homemade ice creams & sorbets 3.00 per scoop  
*shortbread*