

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 9.50

Plate of oak smoked Scottish salmon 17.00
roast beetroot, caper, horseradish cream, buttered seeded cob

Seared Scottish scallops 18.00
crispy pork belly, caramelised Granny Smith apple

Dorset crab on toast 17.25
sourdough, mayonnaise

Hummus, feta, kale, barley & orange salad sml 11.00 lge 18.00
tomato, red onion, mint, pine nuts, pomegranate dressing

Buffalo mozzarella, avocado & tomato salad sml 11.50 lge 18.50
marinated olives, basil, balsamic dressing, crostini

New season English asparagus sml 12.50 lge 19.50
truffled egg mayonnaise, rocket, Parmesan

Warm salad of black pudding, bacon & poached egg 12.75
fried potatoes, spinach, shallot sauce

MAIN COURSES

PIES

The Mercer pie 19.75
aged beef flank, mushrooms, Guinness

Shepherd's pie 18.50
Cornish lamb, potato, rosemary

Jerusalem artichoke & porcini pie 18.00
shortcrust pastry

Grilled calf's liver 25.50
bacon, bubble 'n' squeak, onion gravy

Pan roasted sea bass fillet 29.50
Jersey Royals, tiger prawns, wild garlic leaf, shellfish butter sauce

Crispy chicken schnitzel 25.50
spinach, lemon, fried egg

Lemon & herb crusted cod 28.00
borlotti, tomato & chorizo stew, dill yoghurt

Asparagus, pea & basil risotto 19.50
toasted pine nuts, aged Parmesan

GRILL

HEREFORD BEEF, DRY AGED FOR A MINIMUM OF 28 DAYS

Rib-eye 37.50
(nine ounces)

Sirloin 35.50
(ten ounces)

Mixed grill 28.00
steak, calf's liver, chicken, lamb cutlet, sausage

All served with Portobello mushroom, grilled tomato, béarnaise, watercress

DAILY SPECIALS

Monday - Slow roasted pork belly 24.50
butter beans, chorizo, sage, apple sauce

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

Wednesday - Grilled lamb cutlets 22.50
lentils, olive tapenade, dried tomatoes, rocket

Thursday - Bolognese risotto 19.75
pork, beef & red wine ragù, aged Parmesan

Friday - Fish of the day

SIDE DISHES

Hand cut chips 5.50

Buttered mash / roast potatoes 5.50

Jersey Royals 7.00

Stem broccoli / spinach 6.00

Peas & carrots 4.75

Braised red cabbage 6.00

Rocket & Parmesan salad 7.50

Tomato, basil & shallot salad 7.50

Vegetables for two 10.50

Honey roasted root vegetables 6.00

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

Dark chocolate mousse 9.00
raspberries, whipped vanilla cream, almond biscuit

Buttermilk pudding 8.50
soft fruits, crushed meringue

Fresh fruit salad 7.50
Granny Smith sorbet

Clementine & almond cake 8.00
clotted cream

Homemade ice creams & sorbets 3.50 per scoop
shortbread