

# 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*

New season asparagus 13.50  
*Truffled egg mayonnaise, rocket, Parmesan*

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  
*wild garlic leaf & barley risotto, crispy shallots, vegan Nduja butter*

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

Baked olive, tomato & caper crusted hake 26.50  
*spinach, mustared sauce*

Risotto primavera 19.50  
*Soignon goat's cheese, basil pesto*

## 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 Cumberland sausages 19.00  
*spring onion mash, cheddar mash*

Tuesday - Slow cooked, crispy pork belly 21.50  
*tomato, fennel & white bean stew, green sauce*

Wednesday - Roast rump of lamb 24.50  
*lentils, wild garlic leaf, caper & parsley sauce*

Thursday - Spatchcock spiced poussin 22.50  
*celecriac & apple slaw, sweet potato fries*

Friday - Crab & saffron risotto 19.25  
*aged Parmesan*

## SIDE DISHES

Hand cut chips 4.00

Spinach 5.00

Stem broccoli 5.00

Rocket & Parmesan salad 7.50

Vegetables for two 8.50

Buttered mash / new potatoes 4.25

Peas & carrots 3.75

Braised Savoy cabbage & bacon 4.75

Tomato, basil & shallot salad 7.50

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

Rhubarb & custard fool 8.75  
*almond crunch*

Tiramisu 8.50  
*Sicilian Marsala*

Fresh fruit salad 7.50  
*Granny Smith sorbet*

Steamed, malted chocolate pudding 8.50  
*clotted cream, chocolate sauce*

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](mailto:events@th Mercer.co.uk)