

# 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*

Heritage tomato & feta salad sml 10.75 lge 17.50  
*shallots, basil, green olive tapenade*

Pea, ham hock & watercress salad sml 11.00 lge 19.00  
*gem lettuce, hard-boiled egg, spring onion, mustard dressing*

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

Chorizo, baby spinach & potato hash 12.00  
*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*

Roast sea bass fillet 28.00  
*orange, fennel & watercress salad, pomegranate, mint & yoghurt dressing*

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

Pan fried sea trout 24.50  
*pickled cucumber, salmon caviar, confit tomato & chive butter sauce*

Saffron & watercress risotto 19.50  
*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 Cumberland sausages 19.00  
*spring onion & cheddar mash, gravy*

Tuesday - Slow cooked pork belly 23.50  
*spiced lentil salsa, stir fried greens*

Wednesday - Roast rump of lamb 27.50  
*potato & turnip gratin, courgettes, tomato, capers*

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

Friday - Crab & saffron risotto 19.25  
*aged Parmesan*

## 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

Lemon posset 8.00  
*raspberries, cantuccini*

Tiramisu 8.50  
*Sicilian Marsala*

Fresh fruit salad 7.50  
*Granny Smith sorbet*

Sticky toffee pudding 8.50  
*clotted cream, toffee sauce, vanilla custard*

Homemade ice creams & sorbets 3.00 per scoop  
*shortbread*