

# 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*

Classic Bellini 9.50  
*Prosecco, seasonal fruit puree*

## 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 17.00  
*crispy pork belly, caramelised Granny Smith apple*

Dorset crab on toast 17.25  
*sourdough, mayonnaise*

Grilled courgette & goat's cheese salad sml 11.75 lge 18.00  
*pickled shallots, dried tomatoes, walnuts, balsamic dressing*

Buffalo mozzarella, avocado & tomato salad sml 10.50 lge 17.50  
*marinated olives, basil, balsamic dressing, crostini*

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

Chorizo, spinach & potato hash 12.00  
*fried egg*

## MAIN COURSES

### PIES

The Mercer pie 19.75  
*aged beef flank, mushrooms, Guinness*

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

Calf's liver 25.50  
*grilled bacon, bubble 'n' squeak, onion gravy*

Pan seared sea bass fillet 29.50  
*roast celeriac, braised onions, wild mushrooms, porcini sauce*

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

Lemon & herb crusted cod 27.50  
*spinach, tomato & caper & parsley sauce*

Pumpkin & feta risotto 19.50  
*pomegranate, aged Parmesan*

### GRILL

HEREFORD BEEF, DRY AGED FOR A MINIMUM OF 28 DAYS

Rib-eye 37.50  
*(nine ounces)*

Sirloin 35.50  
*(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, black olive 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 5.00

Buttered mash / roast potatoes 5.25

Spinach 6.00

Peas & carrots 4.75

Stem broccoli 5.50

Braised red cabbage 6.00

Rocket & Parmesan salad 7.50

Tomato, basil & shallot salad 7.50

Vegetables for two 9.50

Brussels sprouts & pancetta 6.50

## 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*

Lemon posset 8.00  
*blackberries, shortbread*

Fresh fruit salad 7.50  
*Granny Smith sorbet*

Steamed toffee, apple & pecan pudding 8.50  
*clotted cream, vanilla custard*

Homemade ice creams & sorbets 3.00 per scoop  
*shortbread*