



MERCER

ROOF TERRACE

STARTERS

BROCCOLI SOUP asparagus & Dorset snails (D,MO) £8.50

SEASONAL SALAD £5.50/£8.50
mixed leaves, flowers & herbs (Mu)

EWES CHEESE £10.50
Honey, pink Radicchio & truffle (D,G)

SPICED BEETROOT CURED TROUT £12.50
Horseradish & Frisee salad (F,D,E)

HAY SMOKED BEEF TARTARE £16.50
Pickled mushrooms & mustard (E, Mu)

MAINS

ROAST 35 DAY AGED BEEF SIRLOIN £21.00
Yorkshire pudding, hasselback potatoes, carrots, Hispy cabbage, roasting juices & horseradish (G,E)

SUFFOLK FREE RANGE CHICKEN
honey & lavender (G)
£15.50 HALF/£29.50 WHOLE

BEEF, GUINNESS & OYSTER PIE £19.50
mash & braised cabbage (Mo,D,G)

FISH & CHIPS £16.50
beer battered Cornish cod, chips & peas (F,D,E,G)

FISH PIE £16.50
eggs & tarragon (F,E,D,G)

DORSET LOBSTER
espelette butter & sea herbs (C,D)
£22.50 HALF/£42.50 WHOLE

EARTH

CARAMELISED CABBAGE £7.50/£14.50
sweet wine & truffle (D)

GRATIN OF CAULIFLOWER £8.50/£15.50
Barkham Blue, endives & leeks (D)

SALT BAKED KOHLRABI £15.50
Black garlic, goats curd & apple (D)

SIDES £4.50

TRIPLE COOKED CHIPS
SMOKED POTATO PUREE (D)

SPINACH (D)
CREAMED SAVOY WITH HAM HOCK (D,G)
HASSLEBACK POTATOES (D)

PUDDING

APPLE CRUMBLE TART WITH VANILLA ICE CREAM (D,G,E,N) £6.50

BLOOD ORANGE POSSET (D,G,E) £6.50

CHOCOLATE MOUSSE, VANILLA ICE CREAM & GUINNESS (G,D,E,S) £6

CEREAL MILK ICE CREAM, MIXED BERRY SORBET (G,D,E) £6

CAMBRIDGE BURNT CREAM (G,D,E) £6.50

CHEESE

ISLE OF AVALON £7 (D,G,N,S,E)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se) **In case of Allergy, please ask a waiter for more information**

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT