



MERCER

ROOF TERRACE

STARTERS

CAULIFLOWER SOUP £8.50
Morel mushroom (D,G)

BRITISH ASPARAGUS £10.50
Wild garlic, poached duck egg (E,D)

EWES CHEESE £10.50
Salt baked beetroot & apple (D,G,N)

SPICED BEETROOT CURED TROUT £12.50
Hasselback potatoes, sour cream (F,D)

SMOKED BEEF TARTARE £16.50
Fried quail egg, tomato mayonnaise (G,E,Mu)

MAINS

BROOK STREET FARM RACK OF LAMB £60.00 (To share)
celeriac gratin & artichoke (D,Mu)

35 DAY AGED BEEF SIRLOIN £21.00
Peppercorn sauce & frites (D)

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

PORK CUTLET £25.50
Peas, lettuce & mushrooms (D)

TRANCHE OF HALIBUT £24.50
Anchovy butter & broccoli (F,D)

COD FILLET £19.50
Herb crust, asparagus & leeks (F,D,G)

DORSET BLUE LOBSTER
Watercress bearnaise (C,D,E)
£22.50 HALF/£42.50 WHOLE

EARTH

GLOBE ARTICHOKE £7.50/£14.50
Braised white onion (D)

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

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

SIDES £4.50

TRIPLE COOKED CHIPS

SPROUTING BROCCOLI (D)

SLOW ROASTED LEEK (D)

CREAMED SAVOY WITH HAM HOCK (D,G)

HASSLEBACK POTATOES (D)

PUDDING

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

FROZEN YOGHURT AND EARL GREY TEA CAKE (G,D,E,N,S) £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