



MERCER
ROOF TERRACE

VALENTINES DAY MENU

£99 PER PERSON

(including a complimentary glass of Champagne)

Valentines Candle, Sourdough to share (G, D)

Pan fried scallops, Vanilla and Rhubarb puree, Black Pudding, Sea Herbs (F, SD, G)

Pan Fried Lobster, Spinach Puree, Turnips, Caviar, Lobster Sauce (C, SD, D)

Lamb Saddle, Glazes Sweat Bread Horseradish, Boulangère Potato, Salsa Verde (D, G, SD)

Chocolate Soufflé, Blood Orange Ice Cream (D, G, SD)

Homemade Chocolate boxes (D, G)

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)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.



VALENTINES DAY VEGETARIAN MENU

£99 PER PERSON

(Including a complimentary glass of Champagne)

Valentines Candle, Sourdough to share (G, D)

Kohlrabi, Pear, Elderflower, Perilla Broth (SD, G)

Ravioli, Wild Garlic, Black Olives Hazelnut, Spring Nage (G, D, SD)

Chocolate Soufflé, Blood Orange Ice Cream (D, G, SD)

Homemade Chocolate boxes (D, G)

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)

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