



## MERCER

ROOF TERRACE

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### SMALL PLATES

HOUSE HUMMUS £6.00 Grilled sourdough (G, SE)	HOUSE CROQUETTES £6.50 (G,SD,D,E)
SMOKED SALMON & RYE BITES £7.00 Horseradish cream (G,F,D,SD)	HONEY GLAZED PIGS IN BLANKETS £6.00 (G)
ENGLISH CHEESE STRAWS £6.50 Spicy tomato sauce (G,E,D,SD)	

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### 3 COURSE MENU £35.00

#### STARTER

COBBLE LANE CHARCUTERIE House Piccalilli & toasted sourdough (G,SD)
ROASTED CELERIAC SOUP (Vegan) Toasted chestnut, rosemary croutons (G,SD)
OMELETTE ARNOLD BENNET (E,F,D)
THREE LITTLE PIGS TERRINE Pear chutney, compressed cider apple, pork loin, sausage & bacon (G,SD)

#### MAINS

CHARCOAL GRILLED 28 DAY AGED 250G BAVETTE (£5 SUPPLEMENT) Triple cooked chips, Salsa Verde (SD,MU)
ROASTED SUFFOLK CHICKEN STUFFING Fondant potato & all the trimmings (SD,D,G)
GUINNESS BATTERED HADDOCK & CHIPS Tartare sauce and mushy peas (F,E,D,G,SD,MU)
SEARED COD FILLET Creamed leek & potato, crispy Pancetta, charred leek (F,SD,D)
PUMPKIN DUMPLING (Vegan) Broccoli & garlic emulsion

#### PUDDING

CHRISTMAS PUDDING, BRANDY CREAM (G,D,E,SD)
POACHED PEARS IN RED WINE, RED WINE GEL, CRUMBLE (G,SD)
GRAPEFRUIT PANNACOTTA, CITRUS SALAD & MINT CRESS (D)
BRITISH CHEESE PLATE WITH HOUSE CHUTNEY & CRACKERS (G,D,SD) (£5 SUPPLEMENT)

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### SIDE £5

TRIPLE COOKED CHIPS, TRUFFLE MAYONNAISE  
MIXED LEAF SALAD  
WINTER VEGETABLES

**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