



## MERCER

ROOF TERRACE

### NIBBLES

MERCER BREAD £6.50  
Maldon rosemary salt & pepper butter (G,D,E)

COBBLE LANE CHARCUTERIE £18.50  
Pickles & sourdough (G,SD)

CRISPY WHITEBAIT £7.00  
Dill, lemon & caper mayonnaise (F,G,E,Mu,SD)

SEEDED CRACKER £6.50  
Avocado, pickled shallot (G,SD - Vegan)

AVRUGA CAVIAR & POTATOES £8.00  
Cream cheese & chives (F,D)

### STARTERS

SMOKED HAM HOCK & CHICKEN TERRINE £12.50  
Baby gem, mustard mayo, pickles & sourdough (G,SD,E,Mu)

SEVEN & WYE SMOKED SALMON £15.00  
Jersey potato salad, crispy capers & Avruga caviar (F,G,D,SD)

CHERRY TOMATO GAZPACHO £10.00  
Croutons, cucumber, red onion & basil oil (G,SD)

SMOKED BURRATA & ENGLISH ASPARAGUS £14.00  
Radish, wild garlic & pea dressing (D)

CORNISH PEPPERED MACKEREL PATE £12.50  
Crème fraiche, pickled cucumber, radish & dill  
(F,E,MU,G,S,SD)

ROASTED ORKNEY SCALLOP £16.00  
Black pudding, peas & basil (G,D,C)

### LAND

CORNISH CORN-FED ½ - CHICKEN £26.00

CORNISH LAMB BARNSLEY CHOP £28.00

CHARCOAL GRILLED HERON'S FARM BRITISH AGED BEEF  
28 DAY AGED SIRLOIN 250GR £34.00  
21 DAY AGED RIB-EYE 250GR £36.00

Served with garden leaf salad (SD,Mu)  
Your choice of – Bearnaise (E,D,SD), Herb butter (D),  
Peppercorn (MU,C,SD,D), Red wine jus (SD,Ce), Salsa Verde  
(F,SD,G,MU)

### SEA

ROASTED STONE BASS £26.00  
Confit fennel, preserved lemon, tomato & dill dressing (F,SD,D)

PETERHEAD LEMON SOLE £50.00  
Parsley sauce, lemon segments & capers (F,D,SD)

### EARTH

CAULIFLOWER STEAK £19.50  
Caramelized cauliflower, pickled walnut, Burnt apple & Roasted  
hazelnut (N - Vegan)

SPRING GREENS & FETA QUICHE £19.50  
Tomato & leaf salad, pickled shallots (D,G,E,SD)

### SIDES £6

TRIPLE COOKED CHIPS, BEARNAISE SAUCE (D,E,SD)  
SPINACH GRATIN, PAXTON'S CHEDDAR, GRUYERE, CONFIT SHALLOTS (D)  
ROASTED HERITAGE CARROTS, HERBS BUTTER (D,SD)  
BUTTERED SAVOY CABBAGE (D)  
MINTED JERSEY ROYAL POTATOES (D)

### PUDDINGS

STRAWBERRY & WHITE CHOCOLATE TRIFLE (G,D,E) £8.50

LEMON MERINGUE PIE, LEMON & BASIL SORBET (D,E,G) £8.50

APPLE & BLACKBERRY CRUMBLE, APPLE SORBET (VEGAN) £7.50

PAXTON & WHITFIELD CHEESE PLATE & HOUSE CHUTNEY (G,D,SD) £18.00  
Barkham blue, Waterloo & Paxton's cave aged Cheddar

**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