



MERCER

ROOF TERRACE

NIBBLES

SMOKED ALMOND £4.50
GREEN OLIVES £4.50

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

CRISPY WHITEBAIT £9.00
Dill, lemon & caper mayonnaise (F,G,E,Mu,SD)

SEEDED CRACKER £8.00
Avocado, pickled shallot (G,SD - Vegan)

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

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

STARTERS

CHERRY TOMATO GAZPACHO £11.00
Croutons, cucumber, red onion & basil oil (G,SD)

SEVEN & WYE SMOKED SALMON £16.00
Jersey potato salad, crispy capers & Avruga caviar (F,G,D,SD)

CORNISH CHICKEN & BLACK PUDDING TERRINE £14.50
Pickled wild English mushrooms, tarragon mayonnaise & baby gem & sourdough (G,SD,E,Mu)

MERCER PRAWN COCKTAIL £16.50
Marie Rose sauce, compressed melon, avocado, cucumber & baby gem salad (C,E,MU,SD)

SMOKED BURRATA & ENGLISH ASPARAGUS £15.00
Radish, wild garlic & pea dressing (D)

ROASTED ORKNEY SCALLOP £18.00
Black pudding, peas & basil (G,D,C)

LAND

CORNISH CORN-FED ½ - CHICKEN £26.00

CORNISH LAMB BARNESLEY 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)

Extra Half Native Lobster £27.50

YOUR CHOICE OF SAUCE £3.00 – *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 £28.00
Confit fennel, preserved lemon, tomato & dill dressing (F,SD,D)

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

NATIVE LOBSTER £55.00
Herb butter & salad (C,D,MU,SD)

EARTH

SPICED CAULIFLOWER STEAK £21.50
Caramelized & pickled, couscous cauliflower, candy walnut, curry oil & coriander cress (N,G,SD - Vegan)

SPRING GREENS & FETA QUICHE £21.50
Tomato & leaf salad, pickled shallots (D,G,E,SD)

SIDES £6.50

TRIPLE COOKED CHIPS, BEARNAISE SAUCE (D,E,SD)
SPINACH GRATIN, PAXTON'S CHEDDAR, GRUYERE, CONFIT SHALLOTS (D)
ROASTED HERITAGE CARROTS, HERBS BUTTER (D,SD)
HERITAGE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G)
MINTED JERSEY ROYAL POTATOES (D)

PUDDINGS

ENGLISH STRAWBERRY TART, PISTACHIO ICE CREAM & BALSAMIC STRAWBERRY (G,N,D) £9.00

LEMON MERINGUE PIE, LEMON & BASIL SORBET (D,E,G) £9.00

CHOCOLATE & CHERRY SLICE, CHERRY SORBET, MACERATED CHERRIES & CRUMBLE (VEGAN) (S) £8.50

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