



Lunch - 2 courses £37.50 / 3 courses £42.50

Starters

SMOKED HAM HOCK TERRINE (SD,N,G,MU)
Burnt apple, Piccalilli, smoked almonds beer bread

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

BURRATA & ISLE OF WHITE TOMATOES (SD,D,G)
Watermelon, olives & focaccia mint

Mains

CORNISH CORN-FED CHICKEN BREAST (E,D,SD,G)
Wild mushrooms & blue cheese croquette, beetroot puree, red wine jus

ROASTED STONE BASS (F,D)
Charred confit fennel, beetroot, potato caviar sauce

PEA, LEEK & CHEDDAR QUICHE (D,SE,G,E)
Tomato salad, pickled shallot & crispy onion

Dessert

CHOCOLATE & CHERRY SLICE, CHERRY SORBET & CRUMBLE (VEGAN - S)

PINA COLADA SLICE – TOASTED COCONUT, PINEAPPLE, MANGO SORBET (D,E)

MERCER SOFT SERVE ICE CREAM WITH RASPBERRY COULIS (G,D,SD)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (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