



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

BEETROOT VELOUTE £11.00
Balsamic beetroot, chive crème fraîche & basil oil (G,SD)

HAM HOCK TERRINE £14.50
Burnt apple, Piccalilli, smoked almonds beer bread
(SD,N,G,Mu)

BURRATA & ISLE OF WHITE TOMATOES £15.00
Figs, black olive, croutons & basil oil (D,G)

PORTOBELLO GIN CURED SALMON £16.00
Lemon tonic gel, cucumber, dill, seeded cracker & Avruga
caviar (F,G,D,SD)

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

CORNISH CRAB BLT CRUMPET £18.00
Brown crab mayo, crispy bacon, avocado, cherry tomato
& herb salad (E,Mu,G,C)

LAND

CORNISH CORN-FED ½ - CHICKEN £26.00
Served with garden leaf salad (SD,Mu)

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 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)*

CORNISH LAMB CUTLETS £29.50
Potato terrine, smoked aubergine, roasted pepper & jus (D,SD)

SEA

PANFRIED SEA BREAM £26.00
Charred confit fennel, beetroot & potato caviar sauce (F,G,D)

BBQ CORNISH MONKFISH TAIL £28.00
Chilli broccoli, sweetcorn puree & charred spring onion (F,D,SD)

NATIVE SCOTTISH LOBSTER (350GR/700GR) £27.50 / £55.00
Herb butter, mixed leaf salad & lemon (C,D,Mu,SD)

EARTH

ROASTED CAULIFLOWER STEAK £21.50
Grilled artichokes, aubergine, lemon mustard caper dressing, crispy
stalks (Mu,SD - Vegan)

PEA, LEEK & CHEDDAR 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)
ISLE OF WHITE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G)
MINTED JERSEY ROYAL POTATOES (D)

PUDDINGS

FIG BAKEWELL TART, DIPLOMAT CREAM, BLACKBERRY SORBET (G,E,N,D) £9.00

VANILLA PANNACOTTA, POACHED PEAR, SHORTBREAD BISCUIT (D,E,G) £9.00

CHOCOLATE & RASPBERRY SLICE, RASPBERRY SORBET, CHOCOLATE CRUMBLE (VEGAN) (S) £8.50

MERCER SOFT SERVE ICE CREAM, RASPBERRY OR PASSION FRUIT COULIS (D,G) £6.50

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