



MERCER
ROOF TERRACE

AUTUMN MENU

NIBBLES

SMOKED ALMOND (N) £4.50
GREEN OLIVES £4.50

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

STARTERS

CAULIFLOWER & TRUFFLE CHEESE SOUP £11.00
Cheddar cheese croutons, crispy sage & truffle oil
(M,N,G)

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

SMOKED HAM HOCK & CHICKEN TERRINE £14.50
Walnut ketchup, pickled pear & grilled sourdough (SD,N,G)

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

BURRATA & HERITAGE BEETROOTS £15.00
Blackberry ketchup, rosemary salt & basil oil (M,G)

CORNISH CRAB SCOTCH EGG £18.00
White & brown crab meat, celeriac remoulade, spicy pear
ketchup (CR,G,E,M,SD)

LAND

CORNISH CORN-FED ½ - CHICKEN £26.00
Served with garden leaf salad, grilled field mushroom & vine
tomatoes (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, grilled field mushroom & vine
tomatoes (SD,Mu)

YOUR CHOICE OF SAUCE £3.00 – *Bearnaise (E,M,SD), Herb
butter (M), Peppercorn (MU,C,SD,M), Red wine jus (SD,Ce),
Salsa Verde (F,SD,G,Mu)*

BARBERY DUCK BREAST £29.50
Roasted pumpkin, chicory & blackberry jus (M,SD)

SEA

CORNISH CRAB & COD FISHCAKE £23.00
Creamed leeks, tartar sauce & dill oil (F,CR,MU,G,E,M,SD)

ROASTED PETERHEAD COD £26.00
Cauliflower, caramelized poached pear, burnt spring onion butter
(F,M)

BBQ CORNISH MONKFISH TAIL £28.00
Roasted celeriac, wild mushrooms & peppercorn sauce (F,M,SD,CE)

EARTH

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

IRISH GOAT CHEESE, MUSHROOM & SPINACH QUICHE £21.50
Tomato salad, pickled shallots, crispy onion (M,G,E,SD, Mu)

SIDES £6.50

TRIPLE COOKED CHIPS, BEARNAISE SAUCE (M,E,SD)
SPINACH GRATIN, PAXTON'S CHEDDAR, GRUYERE, CONFIT SHALLOTS (M)
ROASTED HERITAGE CARROTS, HERBS BUTTER (M,SD)
ISLE OF WHITE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G)
NEW POTATOES, BURN'T SPRING ONIONS & CHILLI BUTTER (M)

PUDDINGS

CUSTARD TART, MIXED BERRIES, MINT CRESS (G,E,N,M) £9.00

APPLE & BLACKBERRY CRUMBLE, VANILLA CUSTARD (VEGAN - S) £9.00

BAKED ALASKA, MORELLO CHERRY JAM, VANILLA ICE CREAM, COINTREAU (G,E,M) £12.50

AFFOGATO, MERCER SOFT SERVE ICE CREAM & ESPRESSO (M,G) £6.50

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

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) 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