



MERCER
ROOF TERRACE

WINTER 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)

TEMPURA BROCOLI £8.00
Black garlic aioli, smoked paprika (Vegan)

COBBLE LANE CHARCUTERIE £19.50
Pickles & sourdough (G,SD)

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

STARTERS

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

STEAMED SCOTTISH MUSSELS £14.00
Bacon, leeks, mustard, cider & cream (Mo,M,SD)

STORNOWAY BLACK PUDDING SCOTCH EGG £14.50
Mercer brown sauce, tarragon & pickled fennel (G,E,M,SD)

SEVEN & WYE SMOKED SALMON £16.00
Potato pancake, caviar & chive crème fraiche (F,G,E,M)

BURRATA & HERITAGE BEETROOTS £16.00
Blackberry ketchup, granola, rosemary salt & basil oil (M,G)

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

LAND

CHARCOAL GRILLED HERON'S FARM BRITISH AGED BEEF
28 DAY AGED SIRLOIN 250GR £36.00
21 DAY AGED RIB-EYE 250GR £38.00
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)*

CORNISH CORN-FED CHICKEN BREAST £24.00
Chorizo butterbean stew, salsa verde, thyme panko crust
(G,M,CE,SD,F)

BARBERY DUCK BREAST £30.00
Duck croquette, baby carrot, caramelised carrot & red wine jus
(M,SD,G,E,CE)

SEA

HOT SMOKED LOCH DUART SALMON FISHCAKE £23.00
Leeks, horseradish, capers & tartar sauce (F,MU,G,E,M,SD)

ROASTED PETERHEAD COD £26.00
Jerusalem artichokes, vanilla, Cavolo Nero, golden raisin, hazelnut
brown butter (F,M,N,SD)

FISHERMANS STEW £28.00
Stone bass, prawns, mussels, samphire & cherry tomatoes (F,Mo,C)

EARTH

SPICED ROASTED CAULIFLOWER STEAK £21.50
Chickpea, aubergine caviar, crispy cauliflower leaf's (SE - Vegan)

KEENS CHEDDAR & CARAMELISED ONION QUICHE £21.50
Walnut ketchup, garden leaf salad, pickled shallots & crispy onion
(M,G,E,SD, MU,N)

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)
BBQ SAVOY CABBAGE, TOMATO, CHILLI & FENNEL BUTTER (M)

PUDDINGS

CHILLED RICE PUDDING, POACHED RHUBARB & SHORTBREAD (G,M) £9.50

APPLE & BLACKBERRY CRUMBLE, VANILLA CUSTARD (VEGAN - S) £9.50

CHOCOLATE & MANDARIN DELICE, MANDARIN SORBET (G,E,M,S) £9.50

AFFOGATO, VANILLA 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