



MERCER
ROOF TERRACE

VALENTINE'S MENU

5 COURSES FOR £80 PER PERSON

INCLUDING A GLASS OF CHARLES HEIDSIECK ROSÉ CHAMPAGNE NV

JACKET POTATO, CHIVE CRÈME FRAICHE, CAVIAR, CRISPY ONION (M,F,G)

STARTER

CITRUS CURED LOCH DUARTE SALMON

Oyster mayo, caviar, pickled cucumber, seeded cracker (F,G,E,M,Mo,MU)

CHELTENHAM HERITAGE BEETROOTS

Whipped smoked burrata, pickled walnut, rocket & pumpkin granola (M,N,G)

MAIN

ROASTED PETERHEAD COD

Jerusalem artichoke, vanilla, Cavolo Nero, hazelnut brown butter (F,M,N,SD)

ROASTED BARBARY DUCK BREAST

Confit duck LEG, caramelized parsnip, blackberry jus (M,G,E,SD,CE)

KEENS CHEDDAR & TRUFFLE GNOCCHI

Wild mushroom, wild celeriac & truffle oil (G,E,M)

DESSERT

HOT CHOCOLATE BROWNIE

Yoghurt sorbet & blood orange (G,M,E)

PALETTE CLEANER

CHAMPAGNE & WATERMELON GRANITA

COFFEE & PETIT FOUR

VALRHONA CHOCOLATE & RASPBERRY TRUFFLES (M,S)

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