



# MERCER

ROOF TERRACE

## WINTER MENU

### NIBBLES

SMOKED ALMOND (N) £4.50 GREEN OLIVES £4.50 MARINATED ANCHOVIES, LEMON OIL (F) £4.50	MERCER BREAD £6.50 Maldon rosemary salt & pepper butter (G,M,E) COBBLE LANE CHARCUTERIE £19.50 Pickles & balsamic & olive oil, sourdough (G,SD)	CRISPY WHITEBAIT £9.00 Dill, lemon & caper mayonnaise (F,G,E,Mu,SD) TEMPURA ARTICHOKE £8.00 Harissa aioli & green oil (Vegan - G)
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### STARTERS

CURRIED PARSNIP & APPLE SOUP £11.00 Coriander oil, coconut, pickled celery & parsnip crisp (Vegan – SD,CE) SUFFOLK CHICKEN SCOTCH EGG £14.50 Sausage meat, Mercer brown sauce & fennel slaw (G,E,M,SD,Mu) SMOKED BURRATA & HERITAGE BEETROOTS £16.00 Blackberry ketchup, pumpkin seeds granola, rocket & basil oil (M,G,SD)	STEAMED SCOTTISH MUSSELS £14.00 Stilton cheese, leeks & Pommery mustard (Mo,Mu,M,SD) SEVEN & WYE SMOKED SALMON £16.00 Potato pancake, caviar & chive crème fraiche (F,G,E,M) MERCER PRAWN COCKTAIL £16.50 Marie Rose sauce, compressed melon, avocado, cucumber & baby gem salad (C,E,Mu,M,G,Se)
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### 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)*

SUFFOLK CHICKEN BREAST £24.00  
Wild mushrooms, celeriac barley risotto, truffle butter & jus (G,M,CE)

GRESSINGHAM DUCK BREAST £29.50  
Duck croquette, baby carrot, caramelised carrot & red wine jus (M,SD,G,E,CE)

### SEA

CORNISH CRAB & LOCH DUART SALMON FISHCAKE £24.00  
Crab velouté, brown crab mayonnaise & buttered leeks (F,C,MU,G,E,M,Ce)

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

FISHERMANS STEW £28.00  
Sea bream, prawns, mussels, samphire & cherry tomatoes (F,MO,C,SD)

### 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, KEENS CHEDDAR (M)  
ROASTED HERITAGE CARROTS, HERBS BUTTER (M)  
ISLE OF WHITE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G)  
BBQ SAVOY CABBAGE, TOMATO, CHILLI & FENNEL BUTTER (M)

### PUDDINGS

STICKY TOFFEE PUDDING, POACHED FIG, CARAMEL COFFEE ICE CREAM (G,M,E) £9.50  
APPLE & HAZELNUT TART, VANILLA POACHED PEAR, DARK BALSAMIC ICE CREAM (N,G,M,E,SD) £9.50  
CHOCOLATE & BLACK CHERRY SLICE, CHERRY SORBET (VEGAN – S) £9.50  
AFFOGATO, VANILLA ICE CREAM & ESPRESSO (M,G) £6.50  
BRITISH CHEESE PLATE & HOUSE CHUTNEY (G,M,SD,SE) £18.00  
Stilton blue, Sommerset Brie & Keens 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