



## **DINNER SET MENU £50.00**

**Party over 10 guests**

**Mercer Bread**

### **Starters**

**CURRIED PARNIP & APPLE SOUP (VEGAN, SD,CE)**

Coriander oil, coconut, pickled celery & parsnip crisps

**SEVEN & WYE SALMON PATE (F,M,SD,G,Se)**

Heritage beetroots, horseradish, green oil & seeded cracker

**SMOKED HAM TERRINE (Ce,SD,Mu,E)**

Mercer brown sauce, beer mustard & pickled slaw

### **Mains**

**SLOW BRAISED CRISPY SUFFORK PORK BELLY (CE,M,SD)**

Caramelized carrots, Cavolo Nero & blackberry jus

**LOCH DUART SALMON FISHCAKE (F,G,E,M,SD)**

Artichoke purée, buttered leeks & tartar sauce

**KEENS CHEDDAR & CAMELIZED ONION QUICHE (M,Mu,SD,G,E,N)**

Walnut ketchup, garden salad, pickled shallot & crispy onion

### **Desserts**

**STICKY TOFFEE PUDDING, POACHED FIGS, CARAMEL – COFFEE ICE CREAM**

(M,E,G)

**SOMMERSET BRIE, CHUTNEY & SEEDED CRACKERS (G,M,SD,SE)**

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Mollusks (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