



## MERCER

ROOF TERRACE

### 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

CHILLED SPRING PEA & CUCUMBER SOUP £11.00 Wild garlic oil, pea shoots, cucumber, radish & coconut cream (Vegan) SUFFOLK CHICKEN SCOTCH EGG £14.50 Caesar dressing, Baby Gem, Parmesan & anchovies (F,G,E,M,SD,Mu) CHARRED WYE VALLY ASPARAGUS £15.00 Whipped smoked burrata, orange dressing, radish & crispy onion (M,G)	ORANGE CURED LOCH DUARTE SALMON £14.00 Shaved asparagus, cucumber, orange, caviar, mint yoghurt dressing & pickled red onion (F,M,SD) SEVEN & WYE SMOKED SALMON £16.00 Jersey potato salad, caper berries, caviar & dill (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  
CORNISH LAMB BARNSELY CHOP £26.00  
BBQ HALF SUFFOLK CHICKEN £26.00  
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,SD,M), Red wine jus (SD), Salsa Verde (F,SD,G,Mu)*

PAN ROASTED DORSET LAMB RUMP £29.50  
Spring peas, potato terrine & mint jus (M,SD)

#### SEA

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

ROASTED PETERHEAD COD £26.00  
Buttered Jersey potatoes, English caviar, peas, baby carrots, courgette & basil (F,M)

CHALK STEAM TROUT £28.00  
Jersey potatoes, asparagus & wild garlic velouté (F,G,M)

**EARTH**

BBQ SPICED COURGETTES £21.50  
Warm quinoa pea salad, chickpeas, avocado & harissa (MU,SD - Vegan)

ISLE OF WHITE HERITAGE TOMATO TART £20.00  
Smoked burrata, puff pastry, rocket, basil pesto mayo & pickled shallots & crispy onions (M,G,E,SD,MU)

#### 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)  
JERSEY POTATOES, WILD GARLIC BUTTER (M)

#### PUDDINGS

COCONUT & MANGO MOUSSE, LIME JELLY, YOGHURT SORBET (M,E,G,N) £9.50  
RHUBARB, STRAWBERRY & PISTACHIO TRIFLE (M,E,G,N) £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