



DINNER SET MENU £55.00

Party over 10 guests

Mercer Bread

Starters

CHILLED SPRING PEA & CUCUMBER SOUP

Wild garlic oil, pea shoots, coconut, cucumber (VEGAN)

SEVEN & WYE SMOKED SALMON (F,M,E)

Potato salad, dill, caviar

SMOKED HAM HOCK TERRINE (CE,G,E)

Mercer brown sauce, fennel slaw

Mains

SUFFORK CHICKEN BREAST (M,SD)

Jersey potatoes, baby carrot, peas, courgette & basil, mint jus

PAN ROASTED CHALK STREAM TROUT (F,M,G)

Crushed jersey potatoes, peas, wild garlic velouté

BBQ SPICED COURGETTES

Warm quinoa and pea salad, chickpeas, harissa, avocado (VEGAN-MU,SD)

Desserts

CHOCOLATE & BLACKBERRY SLICE, CHERRY SORBET (VEGAN - S)

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