



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) ARTISAN CHARCUTERIE £19.50 Fennel salami, chorizo, Speck, pickles, olive oil & sourdough (G,SD)	PORK & FENNEL SAUSAGE ROLL £8.00 Plum ketchup & crispy onions (G,E,SD) TEMPURA ARTICHOKE £8.00 Harissa aioli & green oil (Vegan - G)
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STARTERS

SMOKED POTATO & LEEK SOUP £11.00 Radish, tarragon cream, focaccia & lemon oil (M,G,SD) HAM HOCK & CHICKEN TERRINE £13.00 Pickled Scottish Girolles, Parma Ham, Pommery mayo & herb salad (E,SD,Mu) SMOKED CORNISH MACKEREL RILLETTE £13.00 Pickle fennel, carrot, cucumber, radish, sourdough & dill oil (F,M,E,SD,G)	BURRATA & PEACHES £15.00 Romesco sauce, smoked almond granola & basil (M,N,G,SD) HOUSE CURED SALMON GRAVADLAX £16.00 Celeriac & apple remoulade, caviar & crispy capers (F,CE,E,MU,SD) 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
SMOKED GLOUCESTER OLD SPOT BACON CHOP 300GR £24.00
HALF SUFFOLK CHICKEN £26.00
HERON'S FARM BEEF 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), Peppercorn (MU,SD,M), Salsa Verde (F,SD,G,Mu), Red Wine jus (SD)

HERONS FARM GUINEA FOWL £25.00
Roasted butternut squash, black pudding & blackberry jus (M,G,SD)

SEA

LOCH DUART SALMON & LEMON FISHCAKE £24.00
Spring greens, parsley sauce, pickled shallots & tartar sauce (F,M,G,E,MU,SD)

CORNISH RAY WING £25.00
Brown butter, capers, parsley, lemon & burnt butter (F,M,SD)

ROASTED BRITISH STONE BASS £30.00
Confit roasted fennel, preserved lemon & sauce Vierge (F,M,SD)

EARTH
BBQ AUBERGINE £21.50
Smoked aubergine, quinoa, tomato chutney, chermoula & avocado (MU,SD - Vegan)

ROASTED COURGETTE & KEENS CHEDDAR QUICHE £21.50
Heritage tomato garden leaf salad (M,G,E,SD,MU)

SIDES £6.50

TRIPLE COOKED CHIPS, BEARNAISE SAUCE (M,E,SD)
GREEN SPRING VEGETABLES (ASPARAGUS, SPROUTING BROCCOLI, PEAS) & HERB BUTTER (M)
GARDEN LEAF SALAD, CUCUMBER, RADISH, SHAVED CARROT, MUSTARD DRESSING (MU,SD)
HERITAGE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G)
ROASTED NEW POTATOES, LEMON HERB BUTTER (M)

PUDDINGS

BANOFFEE TRIFLE, SALTED CARAMEL, BANANA CREAM (G,M,E) £9.50
STRAWBERRY & VANILLA GATEAUX, MARSHMALLOW & STRAWBERRY SORBET (M,E,G) £9.50
LEMON TART, RASPBERRIES SORBET (VEGAN – G,S) £9.50
SOFT SERVE VANILLA ICE CREAM (M,G,N,S) £9.50
BRITISH CHEESE PLATE & HOUSE CHUTNEY (G,M,SD,SE) £18.00
Stilton blue, Somerset 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