



# MERCER

ROOF TERRACE

## MENU

### NIBBLES

GREEN OLIVES £5.00	MARINATED ANCHOVIES, LEMON OIL (F) £5.00	SMOKED ALMONDS (N) £5.00
MALDON ROCK OYSTER £4.50 EACH Lemon, shallot vinegar & tabasco (MO,SD)	MERCER BREAD £6.50 Maldon rosemary salt & pepper butter (G,M,E)	PORK & FENNEL SAUSAGE ROLL £9.00 Mercer brown sauce & crispy onions (G,E,SD)
CHARCUTERIE & CHEESE £19.50 Chutney, olive oil, sourdough & pickles (M,G,SD)	SPROUTING BROCCOLI TEMPURA £8.00 Harissa aioli & green oil (Vegan - G)	

### STARTERS

BUTTERNUT SQUASH & TRUFFLE VELOUTÉ £11.00 English wild mushrooms, croutons & chives (Vegan-G)	SAPLING LONDON DRY GIN CURED SALMON £16.00 Lemon tonic gel, dill sponge, cucumber, avocado & caviar (F,E,G)
HAM HOCK & CHICKEN TERRINE £13.00 Crispy pigs' ear, spiced pear, pickled shallot, sourdough & herb salad (G,SD)	MERCER SEAFOOD COCKTAIL £18.00 Prawns, crayfish, crab, bloody Mary ketchup, avocado, baby gem & seeded cracker (F,C,E,Mu,M,G,Se)
BURRATA & HERITAGE BEETROOTS £16.00 Blackberries, walnut ketchup & pumpkin seed granola (M,N,G,SD)	BBQ OCTOPUS £18.00 Romesco sauce, crushed chickpea salad (N,SD,MO)

### LAND

CHARCOAL GRILLED  
HALF SUFFOLK CHICKEN £28.00  
HERON'S FARM BEEF 21 DAY AGED RIB-EYE 250GR £38.00  
HEREFORD 28 DAYS AGED SIRLOIN ON THE BONE 700GR £75

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)*

MARKSHALL ESTATE VENISON HAUNCH STEAK £28.00  
Parsnip, vanilla, Port jus & chocolate (M,S,SD)

### SEA

ROASTED PETERHEAD COD £30.00  
Potted shrimp butter, cauliflower, Savoy cabbage & raisin (F,M,SD)

ROASTED BRITISH STONE BASS £32.00  
Smoked pancetta, Butterbean stew, rosemary panko & kale crisps (F,M,G,SD)

CORNISH MONKFISH TAIL ON THE BONE £34.00  
BBQ sweetcorn, broccoli, bbq jus (F,M,SD)

**EARTH**

ROASTED CELERIAC STEAK £22.00  
Wild mushrooms, caramelized celeriac & pickled walnuts (SD,N,CE - Vegan)

ROASTED BUTTERNUT SQUASH & FETA QUICHE £22.00  
Spiced pear, crispy onions & mixed leaf salad (M,G,E,SD,MU)

### SIDES £6.50

SPINACH GRATIN (M)  
TRIPLE COOKED CHIPS, BEARNAISE SAUCE (M,E,SD)  
ROASTED NEW POTATOES, LEMON HERB BUTTER (M)  
HERITAGE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G)  
GARDEN LEAF SALAD, CUCUMBER, RADISH, SHAVED CARROT, MUSTARD DRESSING (MU,SD)

### PUDDINGS

CHOCOLATE BOMB, CHOCOLATE MOUSSE CAKE, CARAMELISED PECANS & HOT CHOCOLATE SAUCE (N,M,E,S) £10.50

PEAR & APPLE CRUMBLE, VANILLA CUSTARD (M,E,G,N) £10.50

CHOCOLATE & RASPBERRY GATEAU, RASPBERRY SORBET (VEGAN – S) £10.50

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