



MENU

NIBBLES

GREEN OLIVES £5.00

MARINATED ANCHOVIES, LEMON OIL (F) £5.00

SMOKED ALMONDS (N) £5.00

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)

COBBLE LANE CHARCUTERIE £20.00

Salami, Coppa, Bresaola, sourdough & pickles (M,G,SD)

BRITISH OYSTER MUSHROOMS TEMPURA £8.00

Confit garlic emulsion (Vegan - G)

STARTERS

CURRIED PARSNIP SOUP £11.00

Toasted coconut, parsnip crisps & herb oil (Vegan)

SEVEN & WYE SMOKED SALMON SCOTCH EGG £16.00

Horseradish emulsion, dill oil & caviar (F,E,G,M,SD,MU)

HAM HOCK & CHICKEN TERRINE £13.00

Spiced pear, Piccalilli, crispy onion & mini bread loaf
(G,E,SD,M)

MERCER PRAWN COCKTAIL £18.00

Bloody Mary ketchup, avocado, baby gem & seeded
cracker (F,C,E,Mu,M,G,Se)

SALISBURY GOATS CURD & HERITAGE BEETROOTS £16.00

Blackberries, walnut ketchup & pumpkin seed granola (M,N,G,SD)

BBQ OCTOPUS £18.00

Romesco sauce, lemon, fennel, capers, black olive &
paprika (N,SD,MO)

LAND

CHARCOAL GRILLED

HALF ROASTED 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 £75.00

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)*

DORSET LAMB RUMP 200GR £28.00

Chorizo butterbean stew, green sauce & red wine jus (M,G,SD)

SEA

FISH & CHIPS £26.00

Peterhead cod, triple cooked chips, crushed peas & tartar sauce
(F,M,G,E,MU,SD)

CORNISH FISHERMAN STEW £26.00

Sea bass, bbq squid, fish soup, cherry tomatoes & basil oil (F,M,G,SD)

PAN ROASTED LOCH DUART SALMON £28.00

Creamed cabbage & smoked salmon, poached Burford brown egg, herb
hollandaise (F,E,M,SD)

EARTH

ROASTED CELERIAC STEAK £22.00

Wild mushrooms, caramelized celeriac & pickled walnuts (SD,N,CE - Vegan)

CAULIFLOWER CHEESE & TRUFFLE QUICHE £22.00

Spiced pear, crispy onions & pickled shallots (N,M,G,E,SD,MU)

SIDES £6.50

SPINACH GRATIN (M)

TRIPLE COOKED CHIPS (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

STICKY TOFFEE PUDDING, HONEYCOMB & CARAMEL ICE CREAM (E,G,M) £10.50

LEMON & BLUEBERRY TART, LEMON CURD, BLUEBERRY SORBET (M,E,G) £10.50

BRAMLEY APPLE & BLACKBERRY CRUMBLE, VANILLA CUSTARD (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