



MERCER
ROOF TERRACE

FATHER'S DAY LUNCH MENU

SUNDAY 16TH JUNE 2024

3 COURSES - £45 PER PERSON

STARTER

POTTED HAM HOCK

Pickled spring vegetables & Piccalilli mayonnaise (G,M,SD,E,Mu)

CITRUS CURED SALMON

Buttermilk & dill dressing, mirin pickled cucumber (F,M,SD)

GARDEN PEA VELOUTE

Basil crème fraiche, green oil & focaccia croutons (M,G)

MAIN

DORSET GRILLED LAMB CHOP

Spring greens & mint Hollandaise (M,E,SD)

ROASTED CHALK STREAM TROUT

Courgettes, semi dried Heritage tomatoes & sauce Vierge (F,M,G,SD)

BBQ COURGETTE

Spring greens barley risotto, chilli & coriander dressing (G)

DESSERT

VANILLA PANNACOTTA, STRAWBERRY GAZPACHO, PIMM'S & MINT (M)

MILK SOFT SERVE, PEACH COBBLER & OAT CRUMBLE (G,M)

SOMERSET BRIE, HOUSE CHUTNEY, SEEDED CRACKER & DRIED FRUIT (M,G,SD,SE)

STEAK & WINE £100 FOR 2 GUESTS

**CHARCOAL GRILLED HERFORD 28 DAYS AGED SIRLOIN ON THE BONE (700GR)
(MU,SD)**

With peppercorn (MU,SD,M) & Bearnaise sauce (E,M,SD)

Served with garden leaf salad, grilled mushrooms, vine tomatoes & triple cooked chips

WINE

16 STOPS, Shiraz, Australia (S)

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