



MERCER

ROOF TERRACE

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)

SPROUTING BROCCOLI TEMPURA £8.00

Chilli mayonnaise & green oil (Vegan-G)

COBBLE LANE CHARCUTERIE £20.00

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

STARTERS

ISLE OF WHITE TOMATO GAZPACHO £11.00

Heritage tomatoes, black olives, cucumber & focaccia croutons (VEGAN-G,SD)

YORKSHIRE HAM HOCK TERRINE £13.00

Piccalilli mayo, pickled baby cucumber & mini bread loaf (G,E,SD,M,MU)

BURRATA & ARTICHOKE £16.00

Fennel sauce, preserved lemon, green olive & orange oil (M,SD)

CORNISH CRAB CAKE £18.00

Fennel & kohlrabi slaw, pineapple ketchup, brown crab mayo, coriander & pickled chili (C,G,E,M,SD,MU)

MERCER PRAWN COCKTAIL £18.00

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

HEREFORD BEEF FILLET TARTAR £19.00

Chive emulsion, caviar, spicy ketchup, crème fraiche & bread loaf (G,E,M,SD,MU)

LAND

FROM CHARCOAL GRILLED

Served with garden leaf salad, grilled field mushroom & vine tomatoes (SD,MU)

COLNE VALLEY LAMB BARNSELY CHOP £26.00

HERON'S FARM BEEF 21 DAY AGED RIB-EYE 250GR £38.00

HEREFORD 28 DAYS AGED SIRLOIN ON THE BONE 700GR £75.00

YOUR CHOICE OF SAUCE £3.00 –

Bearnaise (E,M,SD), Peppercorn (MU,SD,M), Salsa Verde (F,SD,G,Mu), Red Wine jus (SD)

GLOUCESTER OLD SPOT HAM EGG & CHIPS £26.00

Pork rib-eye (250g), pineapple & pineapple ketchup, mustard jus (MU,SD,E)

ROASTED ½ SUFFOLK CHICKEN £28.00

Caesar dressing, charred baby Gem, Parmesan breadcrumbs & chives (F,E,G,M,MU)

SEA

FISH & CHIPS £26.00

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

CORNISH LOBSTER & PRAWN ROLL £32.00

Brioche roll, lemon mayonnaise, celery, garden leaves & crisps (C,CE,E,MU,SD,M,G)

CORNISH BBQ MONKFISH £34.00

Sweetcorn & chorizo stew, charred broccoli & red wine jus (F,M,SD)

EARTH

SPICED BBQ BROCCOLI STEAK £19.00

Smoked aubergine, sauce Vierge & smoked paprika (VEGAN-SD,G)

SALISBURY GOAT CHEESE & BROCCOLI QUICHE £22.00

Tomato chutney, walnut ketchup, garden salad & crispy onions (N,M,G,E,MU,SD)

SIDES £6.50

SPINACH GRATIN, KEENS CHEDDAR (M)

TRIPLE COOKED CHIPS (SD)

JERSEY NEW POTATOES, MINT & LEMON BUTTER (M)

HERITAGE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G)

GARDEN LEAF SALAD, CUCUMBER, RADISH, SHAVED CARROT, MUSTARD DRESSING (MU,SD)

PUDDINGS

RASPBERRY & PISTACHIO BAKED ALASKA, MERINGUE & RASPBERRY SORBET (N,E) 10.50

KENTISH STRAWBERRY BAKEWELL TART, MASCARPONE & BASIL GEL, VANILLA ICE CREAM (N,E,M,G)

BANANA & SALTED CARAMEL PARFAIT, PASSION FRUIT CURD & CHOCOLATE SOIL (M,N,E,G,S) £10.50

MORELLO CHERRY & CHOCOLATE GATEAUX, CHOCOLATE GANACHE, CHERRY 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