



MERCER
ROOF TERRACE

MOTHER'S DAY LUNCH MENU

SUNDAY 30TH MARCH 2025

3 COURSES - £45 PER PERSON

STARTER

CONFIT SUFFOLK CHICKEN & HAM TERRINE

Pickled wild mushrooms, tarragon mayo & herb salad (G,SD,E,Mu)

SEVEN & WYE SMOKED SALMON

Dill cream cheese, pickles & wholemeal mini loaf (F,M,E,G)

POTATO & LEEK SOUP

Truffle crème fraîche & chive oil (M,G)

MAIN

DINGLEY DELL ROAST PORK BELLY

Roasted potatoes, greens, carrots, cauliflower cheese, apple sauce & gravy (M,G,CE)

ROASTED LOCH DUARTE SALMON

Steamed spinach, potato cucumber & dill butter sauce (F,M,SD)

ROASTED CAULIFLOWER CHEESE STEAK

Pickled celery, crumble Stilton & thyme panko crust (M,CE,SD,G)

DESSERT

STICKY TOFFEE PUDDING, POACHED FIG, CARAMEL & COFFEE ICE CREAM (G,M,E)

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

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (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