



## 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)

COBBLE LANE CHARCUTERIE £20.00

Salami, Coppa, Bresaola, rosemary focaccia, olive oil & balsamic, house pickles (M,G,SD)

CORNISH EXMOOR CAVIAR 10G £50

Sturgeon caviar, Jersey jacket potatoes, blinis, crème fraiche & chives (F,M,G,E)

#### STARTERS

ROASTED TOMATO & PEPPER SOUP £12.00

Basil oil, soya cream & rosemary focaccia (VEGAN-G,S)

SMOKED HAM HOCK TERRINE £13.00

Balsamic pickled onions, Pommery mustard, baby gem salad & Piccalilli (G,E,SD,MU)

SMOKED BURRATA & HERITAGE TOMATO SALAD £16

Puff pastry, Kalamata olive, pickled shallots, basil oil (G,E,MU,SD)

CORNISH CRAB CAKE £18.00

Brown crab mayo, pickled fennel salad, avocado & coriander (C,G,E,M,SD,MU)

MALDON ROCK OYSTERS 3 - £10 OR 6 - £19

shallot, raspberry vinegar & lemon (Mo,SD)

HEREFORD BEEF FILLET TARTARE CRUMPET £19.00

Cured egg yolk, horseradish emulsion, chives, balsamic pickled onions & rocket cress (E,SD,F,MU,G,M)

#### LAND

FROM CHARCOAL GRILLED

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

HEREFORD 28 DAYS AGED SIRLOIN ON THE BONE 400GR £44.00

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

YOUR CHOICE OF SAUCE £3.00 –

*Bearnaise (E,M,SD), Peppercorn (MU,SD,M), Red Wine jus (SD)*

HEREFORD AGED BEEF BURGER £28

Double patty, red Leicester cheese, BBQ sauce, caramelized onions, smoked bacon, triple cooked chips (G,E,MU,SD,M)

PAN ROASTED GRESSINGHAM DUCK BREAST £30.00

Confit duck leg croquette, carrot puree, brown butter & red wine jus (SD,G,E,M)

SURF & TURF £130 (£65 PER HEAD)

Whole Cornish lobster, grilled tiger prawns, crab croquettes, 400g sirloin, lamb loin chops, chips, Caesar salad, tomato salad & lobster bearnaise (C,M,SD,MU,F,G,E)

#### SEA

FISH & CHIPS £26.00

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

CORNISH LOBSTER BOLOGNESE £30.00

Lobster tomato sauce, prawns, cured egg yolk, English caviar & tagliatelle (G,E,M,C,CE,SD)

WHOLE ROASTED COSTAL PLAICE £34.00

Pickled cockles, English Saffron, caviar & Jersey potatoes (F,MO,M,G,SD)

#### EARTH

TRUFFLE & SPRING VEGETABLE ORZO RISOTTO £22

Asparagus, peas, broad beans, spring onion & Winchester cheese (M,G)

ROASTED CAULIFLOWER STEAK £19.00

Romesco sauce, winter tomatoes, smoked aubergine & smoked almonds (VEGAN-SD,N)

#### SIDES £6.50

LEEK & COURGETTE GRATIN, KEENS CHEDDAR (M,G)

TRIPLE COOKED CHIPS (G)

JERSEY NEW POTATOES, MINT BUTTER (M)

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

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

#### PUDDINGS

BLOOD ORANGE CREPE SUZETTE WITH VANILLA CREAM (E,G,M,SD) £12.50

VANILLA SOFT SERVE ICE CREAM, STRAWBERRY SAUCE, LIME CRUMBLE & MERINGUE (E,M,SD,G) £10.50

ENGLISH STRAWBERRY & MADAGASCAN VANILLA CHEESECAKE, LEMON, DIGESTIVE & STRAWBERRY JELLY (G,E,M,S) £10.50

PINEAPPLE COLADA, RUM CARAMEL, COCONUT SORBET & CHOCOLATE GANACHE (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