



MERCER

ROOF TERRACE

NIBBLES

GREEN OLIVES £5.00

MARINATED ANCHOVIES, LEMON OIL (F) £5.00

SMOKED ALMONDS (N) £5.00

MERCER BREAD £6.50

SPICED CORN RIBS £8.00

MALDON ROCK OYSTERS £4.00 EACH

Maldon rosemary salt & pepper butter (G,M,E)

Pickled red onion, Chimichurri dressing (SD)

Shallot, raspberry vinegar & lemon (Mo,SD)

COBBLE LANE CHARCUTERIE £21.00

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

CORNISH EXMOOR CAVIAR £55.00

Sturgeon caviar, blinis & crème fraiche (F,E,M,G)

STARTERS

TAMWORTH PORK & GRESSINGHAM DUCK TERRINE £16.00

Fig chutney, Pommery mustard, balsamic onions, crispy shallots & bread loaf (SD,E,M,G)

BRITISH WILD MUSHROOM & TRUFFLE VELOUTE £16.00

Truffled wild mushrooms, pickled celery, chive oil & Focaccia (VEGAN - G,SD,CE,S)

SALISBURY GOATS CURD, BBQ DEVON LEEKS £18.00

Whipped curd, chive oil, sweet onions toasted hazelnuts & herbs (MU,M, N,SD)

CORNISH CRAB CAKE £19.00

Brown crab katsu mayo, pickled carrot & cucumber, togarashi & cucumber (C,G,E,M,SE,SD)

PAN ROASTED SCOTTISH SCALLOPS £21.00

Bacon & leek fondue, pastry shell, Champagne sauce, caviar & green oil (MO,M,SD,F,G,E)

HEREFORD BEEF FILLET TARTARE £21.00

Pickled wild mushrooms, cured egg yolk, black truffle emulsion, crispy shallots, aged Parmesan & mini bread loaf (SD,MU,E,M,G)

LAND

FROM THE CHARCOAL GRILL

HERON'S FARM BEEF 21 DAY AGED RIB-EYE 250GR £40.00

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

3 BBQ CORNISH LAMB LOIN CHOPS £26.00

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)

HAM, EGG & CHIPS £30.00

Black treacle bacon chop, pineapple, triple cooked chips, fried St Ewes egg, walnut ketchup & pickled mustard seed jus (N,SD,E,MU)

GRESSINGHAM DUCK BREAST £32.00

Confit duck leg croquette, caramelized celeriac, braised onion & red wine jus (G,E,M,SD)

BIRD FOR 2 £52.00

WHOLE CORNISH RED CHICKEN

Winter truffle, barley risotto, celeriac, wild mushrooms, peppercorn sauce & charred broccoli (G,M,SD,CE)

SEA

FISH & CHIPS £26.00

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

PETERHEAD COD £30.00

Shellfish velouté, caramelized cauliflower, dressed cab & Savoy cabbage (F,C,M,E,MU,SD)

SCOTTISH HALIBUT TRANCHE £36.00

Bourguignonne sauce, smoked Pancetta, wild mushrooms, button onions, charred broccoli & rosemary panko (F,SD,M,G)

EARTH

ROASTED CAULIFLOWER £22.00

Caramelized cauliflower, chestnuts, pickled celery & dried cranberries (VEGAN - N,CE,SD)

ENGLISH WILD MUSHROOM & TRUFFLE BARLEY RISOTTO £22.00

Caramelized celeriac, Parmesan, chives & truffle oil (G,M,CE)

SIDES £6.50

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

TRIPLE COOKED CHIPS (G)

TENDER STEM BROCCOLI, CONFIT SHALLOT, PARMESAN BREADCRUMBS (M,G)

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, VANILLA ICE CREAM, STEM GINGER & TOFFEE SAUCE (G,M,E,SD) £10.50

CLEMENTINE & DARK CHOCOLATE GATEAU, MARMALADE & ORANGE SORBET (VEGAN – SD,S) £10.50

CLEMENTINE CREPE SUZETTE, VANILLA CREAM & ORANGE CARAMEL (G,E,M,SD) £12.50

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