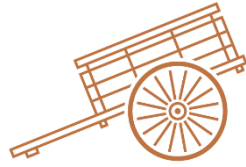


Colchester rock oysters

Raspberry vinegar,
shallot, lemon (MO,SD)
each — 5



MERCER
ROOF TERRACE

10g Exmoor caviar

Sturgeon caviar,
potato hash browns, crème fraîche,
sour cream seasoning (F,SD,M) — 52

Bread

Milk bread — 7

Neverend butter / whipped Marmite
butter (G,M,E,SD)

Wild farmed focaccia — 12

Whipped Peterhead's cod's roe,
Heritage radish, basil oil (G,F,M,SE)

Starters

New Forest wild mushroom velouté (v) — 16

Truffled wild mushrooms,
pickled celery, focaccia, chive oil
(G,SD,CE,S)

Salisbury goat's curd, charred Devon leeks (vg) — 18

Whipped curd, roasted hazelnut,
mustard dressing, green oil, herbs
(MU,M,N,SD)

Cornish brown crab & prawn toast — 19

Sriracha brown crab emulsion,
togarashi, cucumber and fennel salad
(M,G,MU,SD,E)

Hand-dived Scottish scallops — 21

Bacon-leek fondue, Champagne caviar
sauce (MO,M,SD,F,E,G)

Tamworth pork & Gressingham duck terrines — 16

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

Hereford beef tartare — 21

Pickled wild mushrooms, cured yolk,
black truffle emulsion, Parmesan
(SD,E,M,G,MU)



LAND

21-day aged Herons Farm sirloin on the bone 400g — 42

Miso peppercorn sauce, wild mushrooms, shallot onion rings (S,M,SD,MU)

Salt Marsh Autumn lamb rump — 36

Lamb shoulder sausage roll, aubergine puree, charred onions, lamb sauce
(G,E,M,SD)

Shorthorn steak and bone marrow pie — 26

Slow braised beef, stilton blue cheese, buttery pastry, truffle mash (G,SD,M,E)

Surf 'n' Turf

Crispy Old Spot pork chop and Scottish scallops — 36

Rhubarb ketchup, caramelised cauliflower, cider jus (G,SD,MO,M)



SEA

Market fish of the day & triple cooked chips — 26

Lemonade buttered fish, tartare, crushed minted peas & lemon (F,M,G,E,MU,SD)

Cornish fish stew — 32

Sea bass, mussels, prawns, salmon, squid, fish soup, black garlic emulsion
(F,MO,C,SD,G,E)

Cornish lobster & monkfish Wellington

Shellfish sauce, potato terrine, burnt cauliflower,
wild mushrooms (G,E,M,SD,C,F,
For two to share — 80

Charcoal grilled South Devon monkfish loin — 34

Bourguignonne sauce, pancetta, wild mushrooms & truffle mash (F,M,SD)

BBQ whole Cornish John Dory, lobster emulsion — 45

Charred lemon, chili oil (F,SD,C,M)



PLANT

Wild mushroom and chestnut potato dumpling — 19

mushroom velouté, truffle, winter kale, chive oil (N,S)

BBQ crown prince pumpkin (v) — 21

Pumpkin barley risotto, pickled chili, crispy sage, pumpkin seed granola (G,SD)

Roasted cauliflower steak (vg) — 18

blue cheese velouté, walnut ketchup, c

Desserts

Date & fig sticky toffee pudding — 10.5

Vanilla ice cream,
stem ginger, toffee sauce (G,M,E,SD)

William pear & dark chocolate gateaux (vg) — 10.5

Pear sorbet,
chocolate crumb (S)

Clementine crêpe suzette — 12.5

Vanilla cream,
orange caramel (G,E,M,SD)

Snacks

Cornish crab croquettes — 10

Brown crab emulsion, chives, pickled
shallot (C,E,M,G,SD)

Spiced corn ribs (vg) — 9

Crispy corn, pickled red onion, harissa
emulsion, lime (SD)

Sides

Roasted cauliflower and truffle cheese (v) — 7

Chives, panko crumb (G,M)

BBQ Heritage carrot (v) — 7

Pink peppercorn honey, onions (G)

Garden leaf salad (v) — 7

Mustard & tarragon dressing,
cucumber, radish (F,E,M,MU)

Heritage tomato salad (v) — 7

Goat's curd, rocket,
dark balsamic dressing (M,MU,SD)

Triple cooked chips (vg) — 7

Cornish salt and vinegar (SD)

Cheese

British cheese plate — 18

Keen's Cheddar, Soft Waterloo, Colson
Bassett blue, quince jelly and biscuits
(G,M,SD)

Colston Bassett Blue — 11

Walnut & raisin cake,
pickled walnut ketchup (M,N,E,SD)

Waterloo cheese — 11

Pink peppercorn honey, fruit bread
(M,E,G,SD)

Allergy Key: (v) Vegetarian | (vg) Vegan | 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)

Please inform your server of any allergies before ordering. All dishes are subject to seasonal availability. Prices include VAT at the current rate.