



MERCER
ROOF TERRACE

2 COURSE £35 / 3 COURSE £37.50

Monday to Sunday up to 8 guests - 12noon to 4.30pm

STARTERS

SPRING PEA & WILD GARLIC VELOUTE
Peas, lemon & Focaccia crouton (S,SD,G)

SEVERN & WYE SMOKED SALMON RILLETTE
Dill pickled cucumbers, radish, horseradish, seeded cracker (F,MU,M,E,SE,G)

CORNISH CHICKEN & SMOKED SUFFOLK PORK TERRINE
Balsamic pickled onions, Pommery mustard & mini bread loaf (SD,G,E,M,MU)

MAINS

ROAST CORN-FED CHICKEN
Sweet potato terrine, courgette, basil & red wine jus (M,SD)

LOCH DUART SALMON FISHCAKE
Minted peas, charred Baby Gem, anchovy dressing & green oil (F,G,E,M,SD,MU,C)

BBQ MISO HISPY CABBAGE
Peanut sauce, pickled chillies, charred lime & coriander
(S,N,SD - Vegan)

DESSERTS

RHUBARB & CUSTARD
Vanilla soft ice cream, poached rhubarb, custard & honeycomb (SD,M,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