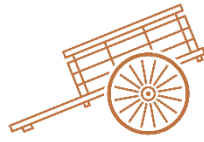


Maldon rock oysters

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

Wild farmed sourdough bread — 7

Wild garlic & lemon butter (G,M)

Starters

Cherry tomato gazpacho — 16

Panzanella salad, Kalamata olives,
focaccia & basil oil (G,SD - vg)

Wye Valley asparagus — 18

Whipped Stracciatella, peas, preserve
lemon & chilli dressing (MU,M,G,SD)

Cornish brown crab & prawn toast — 19

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

Dill cured Chalk stream trout — 18

Buttermilk dressing, avocado, lemon
gel, caviar, cucumber & dill (F,M,G,SD,SE)

Smoked Tamworth ham, honey & mustard terrine — 16

Pommery mayonnaise, balsamic onions,
mini bread loaf (SD,G,E,M,MU)

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 — 45

Triple cooked chips, peppercorn sauce, charred Baby Gem, anchovy dressing
(S,M,SD,MU,G,E)

Salt Marsh spring lamb Barnsley chop — 36

Pea fricassees, wild mushrooms, potato terrine, fried sweetbreads, lamb mint
jus (G,E,M,SD)

Suffolk pork chop Schnitzel — 28

St Ewe fried egg, fennel remoulade, apple ketchup, Pommery mustard jus
(G,E,SD,MU)

Whole BBQ Cornish Red Hen chicken

Peri Peri marinade, spiced corn ribs, triple cooked chips,
Caesar salad & wild garlic Chimichurri (G,E,M,SD,F,MU)

For two to share — 65



SEA

Market fish of the day & triple cooked chips — 26

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

Roasted Chalk stream trout — 30

English asparagus, wild garlic, peas, radish, white wine sauce, caviar & tartare
sauce (F,M,SD,G,E)

Roasted Brixham skate wing — 30

Cornish clams, caviar, lemon velouté, peas & wild garlic (F,C,MO,G,M,SD)

Charcoal seared tuna — 32

Cornish squid ragu, roasted red peppers, black olive ketchup & basil oil (F,C,SD)

Cornish lobster & prawn roll — 34

Caviar, avocado, Mary Rose sauce, Baby gem, brioche roll, garden salad &
homemade crisps (C,E,M,G,MU,SD,S)



PLANT

BBQ miso Hispy cabbage (vg) — 20

Pickled chilli, charred lime, peanut sauce & coriander (N,S,SD)

Wye Valley asparagus & leek barley risotto — 21

Parmesan, peas, lemon & green oil (G,M)

Snacks

Cornish crab croquettes 10

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

Wye Valley Asparagus (vg) — 9

Tempura battered, basil emulsion (G,SD)

Cobble lane charcuterie — 20

Salami, Coppa, Bresaola, sourdough,
pickles & balsamic olive oil (G,SD)

Sides

Roasted cauliflower and truffle cheese — 7

Chives, panko crumb (G,M)

Jersey Royal potatoes — 7

Wild garlic & lemon butter (M)

Garden leaf salad — 7

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

Heritage tomato salad — 7

Mustard dressing, pickled shallots &
crispy onions (G,MU,SD)

Triple cooked chips — 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)

Desserts

Kentish strawberry tart — 10.5

Confit strawberries, almond tart,
mascarpone vanilla & vanilla Chantilly,
strawberry jus (G,M,E,N)

Yorkshire rhubarb & dark chocolate mousse (vg) — 10.5

Poached rhubarb, orange & chocolate crumb (N)

Strawberry & cream vanilla soft serve — 10.5

Kentish strawberries, strawberry
compote, lime & crumble (G,M,E,SD)

Allergy Key: (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.