



MERCER
ROOF TERRACE

2 COURSE £35 / 3 COURSE £37.50

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

STARTERS

CHERRY TOMATO GAZPACHO

Heritage tomatoes, Kalamata olives, basil, cucumber & Focaccia crouton (SD,G)

MERCER PRAWN COCKTAIL

Mary rose sauce, baby gem, avocado, seeded cracker (SE,G,E,MU,M)

SMOKED CORNISH RED HEN CHICKEN TERRINE

Anchovy dressing, baby gem, parmesan, focaccia, crispy onion (SD,MU,E,G,M,F)

MAINS

BBQ DORSET LAMB LOIN CHOPS (2)

Smoked paprika, preserved lemon, chimichurri (SD,MU,E)

LOCH DUART SALMON FISHCAKE

Buttered spring greens, white wine velouté, tartare sauce & caviar (F,G,E,M,SD,MU,C)

BBQ COURGETTE

Romesco sauce, pickled chillies, quinoa salad & pistachio Dukkah (S,N,SD,SE - VEGAN)

DESSERTS

STRAWBERRY & CREAM

Vanilla soft serve, strawberry compote, lime, shortbread crumble (M,E, G,SD)

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