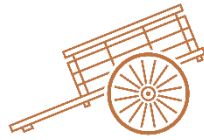


Maldon rock oysters

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) — 55

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)

Stracciatella — 18

Isle of Wight tomatoes, Kalamata
olives, focaccia & basil dressing
(MU,M,G,SD)

Cornish crab toastada — 19

Sriracha brown crab emulsion, avocado
crema, jalapeno & coriander
(C,G,MU,SD,E)

Dill cured Chalk stream trout — 18

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

Smoked Cornish chicken terrine — 16

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

Cheese steak tartare — 21

Big mac cheese, black Bomber Cheddar,
crispy onions, dill pickles, homemade
crisps (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 BBQ pork chop — 28

Chorizo pepperade, Romesco sauce, artichokes & sherry jus (SD)

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 Courgette (vg) — 20

Romesco sauce, pickled chili, quinoa salad, basil pesto & pistachio Dukkah
(N,SE,SD)

Wild mushrooms & spring pea barley risotto — 21

Parmesan, lemon & green oil (G,M)

Snacks

Cornish crab cakes 10

Sriracha brown crab emulsion,
coriander & jalapeno (C,E,M,G,SD)

Spiced corn ribs (vg) — 9

Pickled red onions, Harissa mayonnaise,
coriander cress (G,SD)

Cobble lane charcuterie — 20

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

Sides

Courgette, leek & summer truffle gratin — 7

Keens Cheddar sauce, herb
breadcrumbs (G,M)

Jersey Royal potatoes — 7

Herbs & 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

Berries Eton Mess - 10.5

Mixed berries, mascarpone vanilla
Chantilly, berry gel (G,M,E,N)

Dark chocolate mousse with mango & passion fruit (vg) — 10.5

Toasted coconut & chocolate crumb (S)

Black Forest ice cream — 9

Vanilla soft serve, chocolate brownie,
cherries & cherry compote (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.