



MERCER
ROOF TERRACE

2 courses £30 / 3 courses £35

*Monday to Sunday up to 8 guests
12noon to 4.30pm / 5pm to 6.30pm*

Starters

SWEETCORN VELOUTE

Green curry paste, coconut, charred corn, pickled chilli, leek oil & coriander (G,SD-VEGAN)

SEVEN & WYE SMOKED SALMON

Jersey Royal potato salad, tartar sauce, horseradish & caviar (F,SD,E,MU)

YORKSHIRE HAM HOCK TERRINE

English mustard, pickled shallots, crispy onion & mini bread loaf (G,E,MU,SD)

Mains

ROAST SUFFOLK CHICKEN BREAST

Celeriac, chorizo potato terrine & chicken jus (M,SD,G)

LOCH DUART SALMON FISHCAKE

charred broccoli, roasted red pepper, brown crab mayo (F,G,E,C,SD,M)

SPICED AUBERGINE STEAK

Smoked aubergine, sauce Vierge, Romesco & warm quinoa salad (SD,G,MU)

Desserts

CHOCOLATE & MORELLO CHERRY GATEAU

Chocolate soil & cherry sorbet (S-VEGAN)

FRESH BANANA & SOFT VANILLA ICE CREAM

Fudge sauce, caramelised Rice Krispies & chocolate flake (M,G)

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