



MERCER

ROOF TERRACE

AUTUMN MENU

NIBBLES

GREEN OLIVES £5.00

MARINATED ANCHOVIES, LEMON OIL (F) £5.00

SMOKED ALMONDS (N) £5.00

MERCER BREAD £6.50

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

SPROUTING BROCCOLI TEMPURA £8.00

Chilli mayonnaise & green oil (Vegan-G)

COBBLE LANE CHARCUTERIE £20.00

Salami, Coppa, Bresaola, sourdough & pickles (M,G,SD)

STARTERS

SWEETCORN VELOUTÉ £11.00

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

YORKSHIRE HAM HOCK TERRINE £13.00

Piccalilli mayo, pickled baby cucumber & mini bread loaf (G,E,SD,M,MU)

HERITAGE BEETROOT TARTARE & SALISBURY GOATS CURD £16.00

Walnut ketchup, balsamic caviar & black olive puff (N,SD,G,M,E)

CORNISH CRAB CAKE £18.00

Brown crab mayo, roasted red pepper, pickled cucumber & coriander (C,G,E,M,SD,MU)

MERCER PRAWN COCKTAIL £18.00

Bloody Mary ketchup, avocado, baby gem & seeded cracker (F,C,E,Mu,M,G,Se)

HEREFORD BEEF FILLET TARTARE £19.00

Chive emulsion, caviar, spicy ketchup, crème fraiche & bread loaf (G,E,M,SD,MU)

LAND

FROM CHARCOAL GRILLED

COLNE VALLEY LAMB BARNSLEY CHOP £26.00

HERON'S FARM BEEF 21 DAY AGED RIB-EYE 250GR £38.00

HEREFORD 28 DAYS AGED SIRLOIN ON THE BONE 400GR £44.00

Served with garden leaf salad, grilled field mushroom & vine tomatoes (SD,MU)

YOUR CHOICE OF SAUCE £3.00 –

Bearnaise (E,M,SD), Peppercorn (MU,SD,M), Salsa Verde (F,SD,G,Mu), Red Wine jus (SD)

GLOUCESTER OLD SPOT HAM EGG & CHIPS £26.00

Pork rib-eye (250g), pineapple & pineapple ketchup, mustard jus (MU,SD,E)

PAN ROASTED GRESSINGHAM DUCK BREAST £28.00

Confit duck leg croquette, orange, roast pumpkin & red wine jus (SD,G,E,M)

SEA

FISH & CHIPS £26.00

Peterhead cod, triple cooked chips, crushed peas & tartar sauce (F,M,G,E,MU,SD)

ROASTED COASTAL STONE BASS £28.00

Potato chorizo terrine, celeriac, vanilla & white wine sauce (F,M,SD,G)

WHOLE ROASTED CORNISH JOHN DORY £34.00

Cornish lobster sauce, chilli & leek oil (F,C,M,SD)

EARTH

SPICED AUBERGINE STEAK £19.00

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

CAULIFLOWER CHEESE & TRUFFLE QUICHE £22.00

walnut ketchup, garden salad & crispy onions (N,M,G,E,MU,SD)

SIDES £6.50

LEEK & COURGETTE GRATIN, KEENS CHEDDAR (M,G)

TRIPLE COOKED CHIPS (G)

BBQ SPROUTING BROCCOLI, TOMATO & CHILLI BUTTER (M)

HERITAGE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G)

GARDEN LEAF SALAD, CUCUMBER, RADISH, SHAVED CARROT, MUSTARD DRESSING (MU,SD)

PUDDINGS

FRESH BANANA, SOFT VANILLA ICE CREAM, FUDGE SAUCE, CARAMELISED RICE KRISPIES & CHOCOLATE FLAKE (M,G) £10.00

LEMON & HAZELNUT TART, VANILLA MASCARPONE MOUSSE & COCONUT SORBET (N,E,M,G) £10.50

STICKY TOFFEE PUDDING, STEM GINGER, DRIED FIG, COFFEE CARAMEL & VANILLA ICE CREAM (M,E,G) £10.50

BRAMLEY APPLE & PLUM OAT CRUMBLE, VANILLA CUSTARD (VEGAN – S) £10.50

BRITISH CHEESE PLATE & HOUSE CHUTNEY (G,M,SD,SE) £18.00

Stilton blue, Somerset Brie & Keens Cheddar

Allergy key - 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) **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