



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

ROASTED BUTTERNUT SQUASH VELOUTÉ £11.00

Charred spiced sprouts, green oil & Focaccia (VEGAN-G,S)

YORKSHIRE HAM HOCK TERRINE £13.00

Piccalilli mayo, pickled baby cucumber & mini bread loaf
(G,N,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

Pickled Shimeji mushrooms, soy cured yolk, mushroom ketchup, caviar
& potato crisps (E,S,M,SD,MU,F)

LAND

FROM CHARCOAL GRILLED

COLNE VALLEY LAMB BARNESLEY 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 £39.00

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

EARTH

ROASTED CAULIFLOWER STEAK & WILD MUSHROOMS £19.00

Mushroom duxelles, truffle pickled onion & chive (VEGAN-SD)

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

CHOCOLATE & PECAN GATEAU, CARAMELIZED PECANS & BLACKBERRY SORBET (N,SE,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