

LUNCH & DINNER MENU

Noon – 3pm • 5.30pm – 9.00pm

PREPRANDIAL

Bloody shame 6.25
freshly pressed & blended tomato juice, grated horseradish, celery salt

Elderflower lemonade 5.75
elderflower, lemon juice, fresh mint, soda

STARTERS & SALADS

Today's soup 8.50

Plate of oak smoked Scottish salmon 16.50
roast beetroot, caper, horseradish cream, buttered seeded cob

Seared Scottish scallops 18.50
crispy pork belly, caramelised Granny Smith apple

Dorset crab on toast 17.50
sourdough, mayonnaise

Buffalo mozzarella, avocado & tomato salad sml 10.50 lge 18.50
black olives, basil, balsamic dressing, crostini

Gorgonzola, endive, pear & walnut salad sml 9.50 lge 17.50
watercress, honey & mustard dressing

Warm salad of black pudding, bacon & poached egg 9.75
fried potatoes, spinach, shallot sauce

MAIN COURSES

PIES

The Mercer pie 19.50
aged beef flank, mushrooms, Guinness

Shepherd's pie 18.75
Cornish lamb, potato, rosemary

Spiced Lentil, mushroom & sweet potato pie 16.50
tomato, puff pastry

Grilled calf's liver 26.00
bacon, bubble 'n' squeak, onion gravy

Pan roasted sea bass fillet 28.50
cannellini, confit tomatoes, fine beans, black olives, green sauce

Crispy chicken schnitzel 24.75
spinach, lemon, fried egg

Roast cod fillet celeriac & girolle 29.50
spinach, porcini sauce

Wild mushroom & mascarpone risotto 23.50
white truffle oil, spinach, Parmesan

GRILL

HEREFORD BEEF, DRY AGED FOR A MINIMUM OF 28 DAYS

Rib-eye 33.50
(eight ounces)

Sirloin 31.50
(ten ounces)

served with Portobello mushroom, grilled tomato, béarnaise, watercress

PRIVATE DINING

WE HAVE THREE PRIVATE ROOMS

PLEASE VISIT OUR WEBSITE OR

EMAIL: EVENTS@THEMERCER.CO.UK

DAILY SPECIALS

Monday - Slow roasted pork belly 24.50
sweet potato, kale, apple sauce

Tuesday - Grilled lamb cutlets 22.50
piperade, rocket, green sauce

Wednesday - Bolognese risotto 19.75
pork, beef & red wine ragù, aged Parmesan

Thursday - Chicken, ham & leek pie 19.50
puff pastry

SIDE DISHES

Hand cut chips 5.00

Buttered mash 6.00

Potato & cheese gratin 6.00

Roast potatoes 5.50

Peas & carrots 4.75

Braised cabbage & bacon 6.00

Spinach 6.50

Tenderstem broccoli 5.50

Mixed salad 6.50

Tomato, basil & shallot salad 6.50

BRITISH CHEESES

Taw Valley extra mature cheddar 5.00
pasteurised cow's milk

Long Clawson Blue Stilton 5.00
pasteurised cow's milk

Cornish brie 5.00
pasteurised cow's milk

Selection of cheeses: *two – 9.50, three – 14.00*

PUDDINGS

Dark chocolate mousse 9.00
whipped vanilla cream, orange, almond biscotti

Lemon posset 8.50
Autumn berries, meringue

Steamed treacle sponge 8.00
clotted cream, vanilla custard

Fresh fruit salad 8.50
apple sorbet, shortbread

Homemade ice creams & sorbets 3.50 per scoop
shortbread

:: Please bring any dietary requirements to our attention, a member of staff will be able to give allergen advice :: Game dishes may contain shot :: Prices include VAT :: A discretionary service charge of 12.5% will be added to your bill ::
:: We are committed to the Code of Best Practice on Service Charge, Tips & Gratuities. 100% of the discretionary service charge or card tip is distributed to the staff through a system controlled by a staff representative. ::