

LUNCH MENU

Noon – 3pm

STARTERS

Today's soup 8.00

Asparagus salad 12.50
truffled egg mayonnaise, Parmesan, rocket

Warm salad of black pudding & poached egg 9.00
fried potatoes, bacon, spinach, shallot sauce

Seared Scottish scallops 16.00
crispy pork belly, caramelised Granny Smith apple

Buffalo mozzarella, avocado & tomato salad 10.00
marinated olives, basil, balsamic dressing, crostini

Dorset crab on toast 15.00
sourdough, mayonnaise

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

MAIN COURSES

The Mercer pie 19.50
aged beef flank, mushrooms, Guinness

Shepherd's pie 18.00
Cornish lamb, potato, rosemary

Grilled calf's liver 22.50
bacon, bubble 'n' squeak, onion gravy

Crispy chicken schnitzel 23.00
spinach, lemon, fried egg

Roast cod fillet 23.50
mature cheddar mash, parsley & caper sauce

Pan roasted sea bass fillet 24.50
sweet peppers, green sauce, rocket

Asparagus & pea risotto 18.50
goat's cheese, basil pesto, toasted pine nuts

GRILL

Herford beef, dry aged for a minimum of 28 days
served with Portobello mushroom, grilled tomato, bearnaise, watercress

Rib-eye 28.50
(eight ounces)

Sirloin 26.50
(ten ounces)

SIDE DISHES

Hand cut chips 4.00 Buttered mash 4.00

Roast potatoes 4.00 Spinach 5.50

Stem broccoli 4.50 Peas & carrots 3.75

Braised cabbage & bacon 5.00 Vine tomato, shallot & basil salad 6.50

CHEESES

Taw Valley vintage Cheddar 3.50

Long Clawson Stilton 3.50

Castel Regio Gorgonzola 3.50

Brie 3.50

PUDDINGS

Lemon posset 7.50
passion fruit, lemon sorbet, shortbread

Dark chocolate mousse 8.50
vanilla cream, raspberries, almond biscuit

Clementine & almond cake 8.00
citrus syrup, clotted cream

Ice creams & sorbets 3.50 per scoop
shortbread