



Opening Hours
Tuesday - Saturday 12.00PM - 9.30PM
Sunday 12.00PM - 6.00PM

MERCANTE



APERITIVO

MERCANTE NEGRONI £16
Pineapple pouched Malfy lemon gin, Campari, and sweet vermouth

APEROL SPRITZ £15
Aperol; Prosecco Brut and Soda

FIOR DI FRAGOLA £9
Vanilla syrup; Lime juice; Strawberry pure; Ginger ale

CICCHETTI

FOCACCIA (V) £6.50
Olive oil, balsamic vinegar
[g, m, tr, p, ss, e, s, sd] 433 K/Cal

BRUSCHETTA (VG) £8
Cow tomato, basil [g, p, tr, ss, e, m, s, sd] 337K/Cal
LARGE £13.50

GARLIC BREAD (V) £8
[c, g, m, mu, e, tr, ss, s] 539K/Cal

SAFFRON ARANCINI (V) £8
Rice croquette, saffron, green chilli mayo
[c, g, e, m, sd] 170K/Cal

CARCIOFI ALLA ROMANA £8
Roman style artichokes, crispy guanciale, pecorino sauce
[m, mu, c, cr, f, mo, s]



ANTIPASTI

BURRATA (V) £12
Olives, green beans, sun-dried tomatoes, artichokes and chives
[m, sd, g, mo, c, cr, f, s] 445K/Cal

AUBERGINE PARMIGIANA (V) £13
With aged Parmesan
[g, m] 560K/Cal

MERCANTE SHARING PLATTER £17
Italian bread cured meat, olives and cheese
[g, m, tr, mu, s, c, sd, l, e, ss] 134K/Cal

RIBOLLITA SOUP (V) £9
Bread and Parmesan cheese
[g, m,c, e, sd, tr, ss, s] 177K/Cal

MUSSEL 'PEPATA DI COZZE' £16
Mussel, Black pepper and lemon
[c, g, m, mo, mu, e, tr, ss, s]

GRANCHIO IN TEMPURA £15
Soft shell Crab in Tempura spring onion, chilli, lime wedge
[g, cr, e]

INSALATA

PEAR, GORGONZOLA & WALNUT SALAD (V) £16.50
Mixed salad, poached pear, walnuts, gorgonzola [m, tr, sd, p]

GRILLED PEACH, RADISH, PARMESAN SALAD (V) £16.50
Salad leaves, carrots, fennel [m, sd]



PASTA PIZZA RISO & CARNE

SPAGHETTI CARBONARA £24
Guanciale, pecorino [g, m, e, sd] 751K/Cal
SMALL £13.50

LINGUINE VONGOLE £26
Clams, bottarga, chilli & garlic
[g, f, mo] 475K/Cal

CHICKEN MILANESE £24
Rocket salad and capers, garlic lemon sauce
[g, m, sd, e] 939K/Cal

PEA & MINT RISOTTO (V) £20
36mth aged parmesan, Amalfi lemon
[c, m, sd]

PIZZA BIANCA £17
Mozzarella pistachio, mortadella, stracciatella di burrata
[g, m, mu, s, sd, tr] 588K/Cal

FUSILLI & PESTO GENOVESE £24
Pesto alla Genovese fine beans, potatoes and parmesan
[g, tr, m, sd] 419K/Cal

PIZZA ROSSA £17
Mozzarella,parma ham, balsamic
[g, m, s, ss, sd] 701K/Cal

FROM THE GRILL

Our steaks are from Taw Meadow 'British Heritage Cattle' matured with Himalayan salt

DOVER SOLE [f] 365K/Cal £44

RIB-EYE 10oz 742K/Cal £38

TAGLIATA CON OSSO £39
Sirloin steak on the bone

CONTORNI E SALAD

ROSEMARY NEW POTATOES £6
[sd] (VG) 99K/Cal

ZUCCHINE FRITTE & AIOLI MAYO £8
[g,m,s] (V) 384K/Cal

BROCCOLI CHILLI GARLIC £6
[sd, c] (VG) 296K/Cal

TRIPLE COOKED CHIPS £6
[g,sd] (VG) 1130K/Cal

SAUCES Each £3

Bearnaise [m, sd, e] 155K/Cal

Wild mushroom [m, c, sd, s, mu] 96K/Cal

Green peppercorn [m, c, sd, s, mu] 101K/Cal

BRUNCH MENU

Weekend 12.00PM - 5.00 PM 3 courses. Free flow Prosecco* Brunch £59pp

STARTERS

FOREST TRUFFLE CROUTON
AND POACHED EGGS
[e, m, g, tr, p, ss, s, sd]

AUBERGINE PARMIGIANA
With aged Parmesan [g, m]

WHITE ASPARAGUS
POACHED EGGS
Gremolata & Bolzano sauce [g, e, mu, sd, c, m]

CHARCUTERIE BOARD
[g, m, tr, mu, s, c, sd, l, e, ss]
£8 supplement

MAIN COURSES

POLPETTE
Sekou's family recipe
[g, e, c, m, s, sd]

EGGS ALLA PIEMONTESE
Baked eggs in our Tomato sauce
[e, c]

MEDITERRANEAN-STYLE COD
Cherry tomatoes & capers
[c, cr, f, sd]

DOLCI

CHOICE OF DESSERTS

* Free flow Prosecco available for 90 minutes from arrival

Allergens: [p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscus, [cr] Crustaceans, [s] Soya, [g] Gluten, [ss] Sesame seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide.

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.
All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.



MERCANTE



SPUMANTI

Della Vite £39

Prosecco D.O.C.G, Valdobbiadene / Glass 125ml £8.50

Della Vite Rose £41

Prosecco D.O.C.G, Millesimato / Glass 125ml £9

Ca' del Bosco, Cuvee' Prestige £95

Franciacorta D.O.C.G., Lombardia / Glass 125ml £18

BIANCO

Contrade Bellusa, Cataratto [O] £36

Sicilia / Glass 175ml £9.50

Bottega Sauvignon Blanc [S] £38

Tre Venezie I.G.T, Veneto / Glass 175ml £10.50

Masi, Soave Levarie £41

Soave Classico D.O.C., Veneto

Masi Pinot Grigio £42

Pinot delle Venezie D.O.C., Veneto

Villa Bianchi, Verdicchio £46

Verdicchio dei Castelli di Jesi

D.O.C Marche / Glass 175ml £13.50

Marchesi Antinori, Villa £48

Antinori Bianco

Toscana I.G.T., Toscana

Kelly Kaltern Caldaro, Chardonnay [S] £50

Sudtirol D.O.C., Alto Adige / Glass 175ml £14

Domini Villa Lanata, Gavi di Gavi £54

Gavi di Gavi D.O.C.G., Piemonte / Glass 175ml £15

Sentieri Siciliani, Etna Bianco £65

Etna Bianco D.O.C., Sicilia

Ca' del Bosco, Corte del Lupo Bianco £85

Curtefranca Bianco D.O.C., Lombardia

Borgo del Tiglio, Friulano £95

Collio Bianco D.O.C., Friuli-Venezia Giulia

VINI ROSE

Il Gorgo, Bardolino Chiaretto [O] £38

Chiaretto di Bardolino D.O.C. Veneto / Glass 175ml £10.50

Marchesi Antinori £65

Scalabrone Guado al Tasso

Bolgheri Rosato D.O.C. Toscana

ROSSO

Contrade Bellusa, Nero D'Avola [O] £36

Sicilia / Glass 175ml £9.50

Fontana Candida, Togale £39

Merlot del Lazio I.G.T., Lazio

Cantine Barroncini, Chianti £43

Chianti dei Colli Senesi DOCG Toscana / Glass 175ml £12.50

Bottega, Cabernet Sauvignon £46

I.G.T. Trevenezie, Veneto / Glass 175ml £13.50

Rocca dei Leoni, Aglianico £56

I.G.T. Campania, Campania

Il Gorgo, Valpolicella Ripasso Superiore [O] £58

Valpolicella Ripasso Classico, Veneto / Glass 175ml £14

Torre dei Beati, Montepulciano d'Abruzzo [S] [O] £62

Montepulciano d' Abruzzo D.O.C., Abruzzo

Tormaresca Torcicoda Primitivo [O] £75

Primitivo del Salento I.G.T. / Glass 175ml £18

Focara, Pinot Noir £85

Colli Pesaresi, Marche

Enrico Serafino, Barolo £92

Barolo D.O.C.G, Piemonte

Bottega, Amarone [S] £100

Amarone della Valpolicella D.O.C.G, Veneto

Famiglia Antinori, Prunotto Bric Turot £110

Barbaresco D.O.C.G, Piemonte

Marchesi Antinori, Pian delle Vigne £135

Brunello di Montalcino D.O.C.G, Toscana

BEER

Peroni Nastro Azzurro £7



Scan the QR code to learn more about our sustainability and food waste reduction initiatives.

Organic: [O] Sustainable Practices: [S]

All prices are inclusive of VAT at the current prevailing rate.

A discretionary 12.5% service charge will be added to your bill.