



MERCANTE

Seasonal Specials

Main & Side from £16.50

Beetroot Risotto £16.50

Goat's blue cheese, salted hazelnut [c,m,tr,sd]

Rigatoni Carbonara £19

Guanciale, pecorino [g,m,e,sd]

Grilled Swordfish £20

Salsa Verde

[f,sd]

&

Caprese Salad

[m] May contain [c,g,sd]

Focaccia & Olive Oil

[g] May contain [e,m,tr,p,ss,s]

Tenderstem Broccoli

[sd]

(Tuesday - Friday 12PM-3PM & from 5PM-7PM)



Aperitivo Hour

from £9.50

Aperol Spritz

Aperol, Prosecco, Soda

Bellini

Peach Puree, Prosecco

Mercante Negroni

Campari, Gin, Red Vermouth



Rossini

Strawberry Puree, Prosecco

(Tuesday - Friday 5PM-7PM)

Aperitivo Nibbles

Arancini Saffron £6.50

Rice Croquette, Saffron, Chilli Mayo

[m,g,c,g,sd]

Bruschetta £7.50

Tomato, Basil

[g] may contain [g,p,tr,ss,em,s,sd]

Charcuterie Board £8

Cured Meats, Olives & Cheese

[g,m,tr,mu,s,c,sd,l,e,ss]

Roman Style Artichokes £7.50

Crispy Guanciale, Pecorino

[m,mu,c,cr,f,mo,s]

Allergens: [c] Celery, [cr] Crustaceans, [e] Eggs, [f] Fish, [g] Gluten, [l] Lupin, [m] Milk, [mo] Molluscus,

[mu] Mustard, [p] Peanuts, [s] Soya, [sd] Sulphur Dioxide, [ss] Sesame seeds, [tr] Treenuts.

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