

# BREAKFAST MENU

7.30am – 10.00am

## JUICES

*all of our juices are squeezed, smashed, pressed and squashed fresh every morning here in Threadneedle Street*

3.75

Orange  
Ruby grapefruit  
Carrot

Pineapple  
Pink lady apple  
Williams pear

## MORNING COCKTAILS

Bloody mornings 4.50

*we believe this to be the finest virgin Mary around, with plum tomatoes blended with horseradish and spices*

Marmalade lemonade 3.50

*freshly pressed lemon juice shaken with homemade vanilla syrup and our wonderful Mercer marmalade*

## SMOOTHIES

Five-a-day 5.75

*a serving of the Mercer fruit salad blitzed with a little orange juice*

Slow release fuel 5.25

*ripe banana and organic honey blended with low-fat soya milk and softened oats*

Three-berry thread 5.50

*pureed strawberry and raspberry lengthened with cranberry juice and blended with flaked ice*

## LOOSE LEAF TEAS & INFUSIONS

3.00

Assam

*a stronger, sweeter leaf tea than Ceylon*

English Breakfast

*strong, flavoursome organically grown tea from Ceylon and Tanzania*

Ceylon

*a large leaf, lightly fragrant tea from Sri Lanka*

Darjeeling

*a Tibetan black tea with light floral aroma and slight astringent tannic flavour*

Green Tea

*organically grown from the Mao Feng region on China*

China Rose

*a black China tea which is layered with rose petals during the drying process so that the tea leaves are delicately scented*

Lapsang Souchong

*a smoky, robust tea with an overriding scent and flavour of wood smoke*

The Mercer afternoon blend

*this tea is blended here in Threadneedle Street with a combination of special rare Darjeeling and Ceylon*

Earl Grey

*flavored Chinese tea with natural Bergamot oil*

Rooibos (Redbush)

*a caffeine free tea alternative to black tea from South Africa*

Vanilla

*pure black China tea blended with natural vanilla flavouring and sprinkled with sunflower petals*

Cherry Sencha

*a pan fired green tea with a distinctive leaf style, has a delicious aroma and taste of freshly picked cherries*

Spiced orange

*an aromatic blend of black tea with tangy orange peels and cinnamon pieces*

Peppermint

*an organically grown tea that relaxes and aids digestion*

Chamomile

*an organically grown herbal tea with stress reliving properties*

Jasmine

*created from an ancient Chinese recipe this tea is a combination of green tea leaves and jasmine flowers*

Decaffeinated

*a blend of East African teas with a caffeine content of 0.003%*

## COFFEE

Espresso	2.00	Cappuccino	3.00
Dbl espresso	2.75	Latte	3.00
Macchiato	2.50	Mocha	2.50
Americano	2.50	Pot of filter coffee	3.50pp

soya milk and decaffeinated coffee are available in any style

## MERCER SPECIALS

Lox & bagels 9.75

*Mercer cured salmon, toasted bagel, cream cheese, dill & pickled cucumber*

Buttermilk pancakes

*yoghurt & blueberries 8.50 / bacon & maple syrup 9.00*

Corned beef hash 9.50

*fried duck's egg, tomato relish*

## GRILL

English breakfast 10.50

*eggs, bacon, sausage, black pudding, tomato, field mushroom, toast*

Vegetarian breakfast 9.50

*eggs, tomato, field mushroom, bubble & squeak, baked beans, toast*

Rib-eye steak 24.00

*two fried eggs*

Grilled calf's liver 14.50

*bubble & squeak, bacon*

Scottish kippers 9.50

*grilled with butter*

## EGGS

Eggs on toast 6.50

*poached, fried or scrambled*

Scrambled eggs with smoked salmon 10.50

Poached eggs with smoked haddock & spinach 9.75

Eggs Benedict 9.50

*Yorkshire ham*

Eggs Florentine 9.00

*wilted spinach*

Eggs Mercer 9.75

*rosemary & lemon cured salmon, keta caviar*

Omelette 9.25

*cheese & ham / spinach & mushroom*

## PASTRIES, CEREAL & FRUIT

Scottish oat porridge 4.75

*lightly salted, orange blossom honey*

Muesli 4.75

*our own blend of oats, mixed nuts & dried fruits*

Pastry selection 6.00

*mini croissants, pain au chocolat & Danish pastries with Mercer preserves*

Seasonal fruit salad 5.75

Caramelised grapefruit 4.50

Cured bacon 2.50

Baked beans 2.00

Sausages 2.50

Bubble & squeak 2.50

Black pudding 2.50

Toast 1.50

Field mushrooms 2.00

Egg 1.50

Grilled tomatoes 1.50

Greek yoghurt 2.50

Please bring any dietary requirements to our attention  
Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.