

LUNCH & DINNER MENU

Noon – 3pm • 5.30pm – 9.30pm

PREPRANDIAL

Bloody shame 4.75
freshly pressed & blended tomato juice, grated horseradish, celery salt

British Bellini 8.50
Chapel Down NV, seasonal fruit puree

STARTERS & SALADS

SOUPS

Brown Windsor 6.75 Spring pea & wild mushroom 6.50
beef & lamb broth, garlic sippets *crumbled feta cheese*

Warm salad of black pudding 9.50
cured smoked bacon, poached hen's egg, shallot sauce

Mercer home cured salmon 9.75
roast beetroot, dill, capers, horseradish cream, soda bread

Salt beef hash *sml* 8.50 *lge* 15.75
fried duck's egg

Hot Sussex smokie 8.50
smoked haddock, leeks, parmesan

Dorset crab on toast 9.75
mayonnaise, lemon

Chicken liver spread 8.00
red onion chutney, grilled sourdough

Smoked chicken & watercress salad *sml* 8.75 *lge* 14.50
peas, broad beans, toasted pine nuts

Potted Morecambe Bay shrimps 9.75
pickled cucumber, mixed cress & malted toast

Windrush goat's curd, artichoke & hazelnut salad *sml* 8.75 *lge* 14.50
green beans, hazelnut dressing

Seared Scottish scallops 10.50
crispy Lincolnshire pork belly, rhubarb chutney

Jersey rock oysters 2.25 ea
shallot dressing

MAIN COURSES

The Mercer pie 16.50 (with oyster 17.25)
beef flank, field mushroom, Guinness, short crust pastry

Roast hake 18.50
mature cheddar mash, parsley sauce

Handmade spinach & goat's cheese ravioli 14.50
woodland mushrooms, raisins & toasted pine nuts

Pancetta wrapped monkfish tail 22.75
mussels, peas, tomato & horseradish

Slow braised ox cheek 18.75
cauliflower & Parmesan mash

Jerusalem artichoke & wild mushroom pie 14.75
short crust pastry

Pan roasted sea bass 19.75
artichoke, semi-dried tomato, salsa verde

ROASTS & GRILL

Calf's liver 18.75
bubble 'n' squeak, grilled bacon, onion gravy

Lemon & garlic roast chicken 18.75
honey glazed vegetables, watercress

Marinated grilled pork rump steak 16.50
sage, chorizo & cannellini bean stew, pear chutney

Roast Highland venison haunch 19.75
potato cake, braised endive, pink peppercorns

Rib-eye steak 24.00
(eight ounces)

Fillet steak 34.50
(nine ounces – on the bone)

Our Scotch beef is dry aged on the bone for a minimum of 28 days. Served with roast tomato, mushroom and béarnaise.

DAILY SPECIALS

Monday - Slow braised lamb 16.75
carrots, pearl barley, salsa verde

Tuesday - Shepherd's pie 14.50
lamb, rosemary

Wednesday - Chicken, leek & wild mushroom pie 16.00
short crust pastry

Thursday - Crispy pork belly 16.75
spiced puy lentils, apple sauce

Friday - Fish special of the day

SIDE DISHES

Beef dripping roast potatoes 3.00 Creamed mash 3.50

Bubble 'n' squeak 3.75 Hand cut chips 3.50

Spinach 3.75 Peas & carrots 3.50

Grilled mushrooms 3.75 Stem broccoli 3.75

Braised cabbage & bacon 3.75 Green salad 4.50

Brussels tops 3.50 Mixed salad 4.75

SAVOURIES & BRITISH CHEESE

Welsh rarebit 6.50
mature cheddar, Guinness

Angels on horseback 7.50
oysters, smoked bacon

Scotch woodcock 6.75
scrambled egg, anchovy & capers

Cambus O'May 7.75
un-pasteurised cow's milk

Lincolnshire Poacher 7.75
mature un-pasteurised cow's milk

Oxford Isis 7.75
*pasteurised cow's milk washed in
Oxfordshire honey mead*

Aldwych 7.50
thermised goat's milk

Beauvale blue 7.00
pasteurised cow's milk

Selection of cheeses *any three* 9.75 *all five* 14.75
all of our cheeses are selected at Paxton & Whitfield of Jermy Street

PUDDINGS

Spiced Bramley apple & pecan pudding 6.25
caramel sauce, vanilla custard

Chocolate & Guinness cake 6.50
soured cream

Lemon posset 6.50
rosemary shortbread, raspberry sorbet

Banana bread & butter pudding 6.00
chocolate ice cream

Homemade ice creams & sorbets 5.25
shortbread, cookies

~ Private Dining & Events ~

Please ask for Jessica Harris or Jason Bedford
or email: events@th Mercer.co.uk

:: Please bring any dietary requirements to our attention ::

:: Game dishes may contain shot :: Prices include VAT :: A discretionary service charge of 12.5% will be added to your bill ::