

# LUNCH & DINNER MENU

Noon – 3pm • 5.30pm – 9.30pm

## PREPRANDIAL

Yorkshire gin & tonic 9.00  
*rhubarb gin, Mediterranean tonic*

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

## STARTERS & SALADS

Red pepper & tomato soup 7.50  
*sour cream, rosemary croutons*

Deville'd chicken livers on toast 7.75  
*toasted sourdough*

Plate of Mercer home-cured Scottish salmon 12.50  
*roast beetroot, capers, horseradish, buttered soda bread*

Warm salad of black pudding 9.75  
*cured smoked bacon, poached hen's egg, shallot sauce*

Dorset crab on toast 12.75  
*sourdough, mayonnaise*

Smoked chicken, crispy pancetta & avocado salad sml 9.25 lge 16.75  
*baby spinach, pecans, Grannv Smiths, honey & mustard dressing*

Griddled asparagus, courgette & goats cheese salad sml 9.50 lge 17.00  
*butter lettuce, mint, hazelnut dressing*

Potted smoked mackerel spread 8.50  
*whipped horseradish cream, pickled cucumber, grilled sourdough*

Buffalo mozzarella, avocado & Heritage tomato salad 9.75  
*black olives, basil, balsamic dressing, focaccia*

Seared Scottish scallops 14.50  
*cauliflower, capers, pine nuts, crispy pancetta*

Cumbræ oysters 3.00 each  
*shallot dressing*

## MAIN COURSES

### PIES

The Mercer pie 17.25  
*aged beef flank, mushrooms, Guinness*

Corn-fed chicken, ham & leek 16.00  
*puff pastry*

Beef flank & oyster 19.00  
*field mushrooms, Guinness*

Shepherd's 16.50  
*Cornish lamb, potato, rosemary*

Roast west country rump of lamb 23.50  
*aubergine, grilled courgette, goats cheese, black olive, pomegranate*

Calf's liver 19.25  
*grilled bacon, bubble 'n' squeak, onion gravy*

Seared yellow fin tuna 20.50  
*peperonata, rocket, caper & pinenut dressing*

Pan roasted sea bass fillet 21.75  
*truffled cannellini beans, rocket, olive, red pepper & chilli salsa*

Roast lemon & sage corn fed chicken 19.75  
*braised fennel, pearl barley risotto, rocket*

Smoked haddock, leek & Parmesan risotto 18.75  
*poached egg, dill*

Wild mushroom & spinach risotto 18.50  
*crispy leeks, Reggiano Parmesan*

Fresh spaghetti 17.00  
*artichokes, chillie, tomatoes, peas, broad beans*

### STEAKS

SCOTCH ABERDEEN ANGUS, DRY AGED FOR A MINIMUM OF 28 DAYS

Rib-eye 25.50  
*(eight ounces)*

Sirloin 26.00  
*(ten ounces)*

Rump 18.50  
*(eight ounces)*

Fillet 35.50  
*(nine ounces)*

## DAILY SPECIALS

Monday - Grilled Cumberland sausages 14.25  
*Cheddar & apple mash, onion gravy*

Tuesday - Slow-braised Irish ox cheek 19.00  
*potatoes, onion gravy*

Wednesday - Indian lamb meatballs 18.75  
*spiced tomato sauce, rice, cucumber raita*

Thursday - Mixed grill 21.75  
*fried egg, béarnaise sauce, relish*

Friday - Fish special of the day

## SIDE DISHES

Beef dripping roast potatoes 3.75

Creamed mash 3.75

Sweet potato mash 3.75

Hand cut chips 3.75

Parmesan potato gratin 4.00

Chantenay carrots & peas 3.75

Stem broccoli 3.75

Bubble 'n' squeak 3.75

San Marzano tomato, basil & red  
onion salad 5.50

Braised Savoy cabbage &  
bacon 3.75

Spinach 4.00

Green beans 3.75

Vegetables for two 7.50

English garden salad 5.50

## SAVOURIES & BRITISH CHEESES

Welsh rarebit 6.50  
*mature cheddar, Guinness*

Angels on horseback 7.50  
*oysters, smoked bacon*

Scotch woodcock 6.75  
*scrambled egg, anchovies, capers*

Cenarth brie 4.50  
*pasteurised cow's milk  
Lancvch Wales*

Fosseway Fleece 4.50  
*pasteurised sheep's milk  
Somerset*

Cornish gouda 4.50  
*pasteurised cow's milk  
Looe Cornwall*

Golden Cross 4.75  
*unpasteurised goat's milk  
East Sussex*

Stilton 4.50  
*blue, pasteurised cow's milk  
Melton Mowbray*

Selection of cheeses: two - 9, three - 13, four - 17, five - 21  
*all our cheeses are selected at Paxton & Whitfield of Jermyn Street*

## PUDDINGS

English strawberry fool 7.50  
*hokey pokey*

Warm Bakewell tart 7.00  
*Jersey clotted cream*

Steamed treacle sponge 7.00  
*clotted cream, vanilla custard*

Chocolate & pistachio semi-freddo 8.00  
*summer berries, crushed meringue*

Homemade ice creams & sorbets 2.50 per scoop  
*shortbread cookies*

~ Private Dining & Events ~

Our 1<sup>st</sup> floor dining rooms can accommodate  
private parties of any size from 2 – 120 diners  
Please ask for Vivienne Noel

email: [events@themerger.co.uk](mailto:events@themerger.co.uk)

Sauces 2.50  
:: Please bring any dietary requirements to our attention, a member of staff will be able to give allergen advice :: Game dishes may contain shot :: Prices include VAT ::  
:: A discretionary service charge of 12.5% will be added to your bill. We are committed to the Code of Best Practice on Service Charge, Tips & Gratuities. 75% of the discretionary service charge or card tip is distributed to the staff through a system controlled by a staff representative, 25% is retained by the business to cover payroll administration costs, card processing costs & card fraud losses ::

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