



Every Mercure hotel is unique, and when you sit down in one of our restaurants you'll discover this same uniqueness in our food.

We pride ourselves on offering a good choice of quality dishes and where possible infuse the finest local British flavours.

We always try to source produce from sustainable sources and the provenance and traceability of our food is vitally important to us - and with dishes that change with every season, you can be sure all our ingredients are at the very peak of their freshness and flavour.

If there is anything on our menu that you would prefer to be cooked slightly differently please do not hesitate to ask and we will try our best.

Enjoy your meal!

**1 Course £13.95**

**2 Courses £17.95**

**3 Courses £21.95**

We would like to let you know that some of our dishes may contain nuts and that we never knowingly use genetically modified food products. Please ask for clarification.

All prices are inclusive of VAT at the current rate. Gratuities are at the customer's discretion.

## **STARTERS**

Chef's homemade soup with herb rolled sippets

Chicken liver pâté with fruit chutney & toasted bloomer

Goat's cheese and onion marmalade tart

Crayfish and prawn cocktail with spicy tomato dressing dusted with paprika

Sautéed mushroom, pancetta, shallots, garlic and herb salad Continental meats, olives, sundried tomatoes and bread with balsamic vinegar and olive oil

Vegetable spring rolls with a sweet chilli sauce

Tomato & mozzarella salad with basil dressing

## **MAINS**

### **FROM THE LAND**

Fillet of chicken

Spinach & mushroom cream sauce with herb potatoes

Loin of pork

Cider sauce, honey glazed apple with rosemary potatoes

Honey glazed duck breast (*£2.00 supplement*)

Served with sweet chilli noodles

### **FROM THE SEA**

Grilled tuna

Roasted peppers, onions, feta cheese and potatoes

Seared sea bass

With chorizo butter and sautéed potatoes

### **FROM THE GARDEN**

Tagliatelle

Finished with mushroom, spinach, Parmesan cheese and pesto cream sauce

Mediterranean vegetable gateau

Presented with goats cheese a chunky tomato sauce and potato wedges

### **CHEF'S SIGNATURE DISH**

Slow roast lamb shank (*£3.95 supplement*)

Finished in a rich red wine jus with roasted vegetables and herb potatoes

## **SPECIALITY SALADS**

Chicken Caesar salad

With garlic croutons and Parmesan shavings with anchovy fillet

Seared salmon fillet

With balsamic glazed butternut squash, tomato and croquet salad

Grilled goat's cheese

With olives, new potatoes, tomato, pine nuts, mixed leaves and herb dressing

## **FROM THE GRILL**

All our Beef is from British Farm Assured stock and is aged for 21 or over days ensuring the best quality is delivered, Farm Assured stock gives us the confidence that the beef is traceable and importantly has been reared under correct conditions.

10oz Rib-eye steak (*£8.00 supplement*)

8oz Sirloin steak (*£6.00 supplement*)

100% Ground beef burger in a floured bap

*All grills are served with chips, field mushrooms and a grilled tomato. Chips can also be substituted for one of the sides below.*

## **SIDES £3.00 each**

Selection of olives

Seasonal vegetables of the day

New potatoes

Chipped potatoes potatoes

Mixed salad

Onion rings

## **DESSERTS**

Triple chocolate gateau with white chocolate ice cream

Freshly prepared fruit salad with pouring cream

Crème brûlée with berry compote Selection of ice creams

Selection of British cheeses with chutney

Apple & Sultana crumble tart with vanilla sauce Vanilla cheesecake topped with your choice of caramel and walnuts or mixed berries

## **BEVERAGES £3.95**

Please choose from our selection of teas, coffees or herbal infusions

Freshly ground cafetiere / Espresso / Cappuccino / Latte / Traditional blend tea /

Earl grey / Darjeeling