

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 like cooked slightly differently please don't hesitate to ask and we will try our best.

Enjoy your meal!

## **Starters**

**Cream of mushroom soup** with herb rolled sippets

**Smooth liver pâté** with a cranberry and redcurrant sauce and toast

**Goats cheese bruschetta** with herb dressed salad and orchard chutney

**Crayfish and prawn cocktail** with spicy tomato dressing

**Seasonal melon and fruit** with toasted nuts and yoghurt

**Smoked haddock fishcakes** topped with poached egg and watercress sauce

## **Chef's signature dishes**

**Spiced confit shoulder of lamb** with raita and naan bread (supplement of £4.95)

**Potted smoked mackerel** with toast and seasonal leaves

**Three tomato salad** with mozzarella and a pesto dressing

## **Mains**

### **From the Land**

#### **Roast chicken supreme**

Filled with cheese and ham presented with crushed new potatoes and greens

#### **Slowly braised pork belly**

With braised red cabbage and apple scented creamed potatoes

### **From the Sea**

#### **Grilled herb crusted fillet of sea bass**

On a bed of chilli infused noodles and stir fry peppers

#### **Seafood pie**

Finest seafood topped with cheese creamed potatoes

### **From the Garden**

#### **Risotto**

Creamy artichoke and mushroom risotto finished with Parmesan cheese

#### **Vegetable crumble**

Presented with a chunky tomato sauce and dressed salad

### **Chef's signature dishes**

**Confit of duck leg** with caramelised oranges and thyme jus (supplement of £4.00)

**Fillet of ling** baked en papillote with brown rice and vegetable ribbons

**Sauté chicken breast** on a herb linguini with sunblush tomatoes

**Brookfield Farm pork**, tomato and chilli sausages with white bean cassoulet

### **Speciality Salads**

#### **Chicken caesar salad**

with garlic croutons and Parmesan shavings with anchovy fillet

#### **Seafood salad**

Crayfish and prawns and chefs chosen grilled fish with finest leaves

#### **Warm salad of mushrooms**

Shallots with egg and seasonal greens with 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

All our grills are served with twice cooked chips, field mushroom and grilled tomato

10oz Rib-eye steak                      £6.00 supplement

8oz Sirloin steak                        £6.00 supplement

100% Ground beef burger

If you prefer, you may substitute twice cooked chips for one of the sides below.

### **Sides**

Why not enhance your experience with a few or just one of our additional dishes?

All sides at £2.50 each

Selection of olives

Mixed salad

Creamed or new potatoes

Potato gratin

Seasonal vegetables of the day

Chipped potato

Onion rings

Selection of home baked breads with olive oil and balsamic

## **Desserts**

**Warm chocolate brownie** with chocolate ice cream and sauce

**Freshly prepared fruit salad** with pouring cream

**Crème brûlée** with berry compote

**Selection of ice creams**

**Selection of British cheeses** with chutney

**Warm dark chocolate and whisky tart** with pistachio ice cream (supplement of £2.00)

**Lemon tart** with raspberry coulis

## **Beverages**

Please choose from our selection of tea, coffee or herbal infusions

Freshly ground cafetière - espresso - cappuccino - latte

Traditional blend tea - earl grey - Darjeeling

£3.50

**1 Course £13.95: 2 Courses £16.95: 3 Courses: £19.95**

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.