



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

1 course £14.95

2 course £19.95

3 course £24.95

If you have a food allergy or intolerance, information is available.
Please ask a member of staff for details.

STARTERS

Soup of the Day

Please ask your server

Ham Hock Terrine

Served with piccalilli and sourdough toast

(Contains: dairy, gluten, mustard, sulphites)

Seared Beef and Horseradish Cabbage

Served with redcurrant sauce

Crab Cake

Homemade crab cake, served with dill aioli and mesclun salad

(Contains: crustacean, dairy, egg, gluten, mustard, sulphites)

Smoked Mackerel Pâté

Served with a pickled fennel salad

(Contains: fish, sulphites)

Breaded Brie

Fried brie served with salad and Cumberland sauce

(Contains: dairy, egg, gluten, sulphites)

MAINS

Roasted Lamb Shoulder

Dauphinoise potatoes, rosemary and redcurrant glaze, red wine jus
(Contains: celery, dairy, sulphites)

Pork Escalope

Breaded pork escalope, creamed cabbage, bacon, cider mash
(Contains: dairy, egg, gluten, sulphites)

FROM THE GRILL

8oz Fillet Steak (£7.50 supplement)

10oz Rib-eye Steak (£5 supplement)

Both served with tomato compote, Portobello mushroom, onion rings and watercress salad
(Contains: dairy, eggs, gluten, sulphites)

Add a sauce £1.50

Peppercorn, Béarnaise or Garlic and Mushroom

Pan Seared Salmon

With chilli butter and cream sauce, served on a bed of julienne vegetables and rice
(Contains: dairy, fish, sulphites)

Vegetable Tagine

Vegetable tagine served with spiced couscous and crusty bread
(Contains: dairy, gluten, sulphites)

SIDES £3.50 each

French Fries

Twice Cooked Chips

Sweet Potato Fries

Roasted Root Vegetables

Creamed Cabbage and Bacon

Dauphinoise Potatoes

Mixed Leaf Salad

Rocket and Parmesan

Garlic Bread with Cheese

DESSERTS

Cheesecake of the Day

Please ask your server

Bread and Butter Pudding

Homemade Baileys and dark chocolate bread and butter pudding served with custard
(Contains: dairy, egg, gluten, sulphites)

Chocolate Fondant

Homemade chocolate fondant served with pistachio ice cream
Please allow 10 minutes cooking time
(Contains: dairy, egg, gluten, sulphites)

Banoffee Tart

Rich toffee sauce, fresh caramelised banana and Chantilly cream
(Contains: dairy, egg, gluten, sulphites)

Fruit Salad

Fresh fruit salad served with Chantilly cream
(Contains: dairy)

Cheese Board

Selection of 3 cheeses served with crackers, chutney, grapes and celery (*£3 supplement*)
(Contains: celery, dairy, egg, gluten, sulphites)