

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 do not hesitate to ask and we will try our best.

Enjoy your meal!

STARTERS

Homemade soup of the day finished with herb croutons	£4.50
Toasted brioche topped with a poached egg , hollandaise sauce and crispy pancetta	£5.75
Pearls of gallia melon set in an orange jelly and minted fruit coulis	£5.50
Smoked chicken with seasonal mixed salad accompanied by plum chutney	£6.95
Smooth chicken liver pate , tomato and onion chutney and toasted ciabatta	£5.95
Goat's cheese and shallot tart served on dressed mixed leaves	£6.25
King prawn cocktail with avocado, roasted red peppers and tomato rouille	£6.65
Salmon and potato fish cakes served with a tomato and onion chutney	£6.25
Bruschetta topped with tomato, garlic and melted mozzarella	£5.85

MAINS

From the Land

Smoked chicken breast served with a wild mushroom and garlic sauce £14.95

Braised lamb shank with a minted scented red wine and rosemary jus £17.95

From the Sea

Baked halibut steak with fennel and rosemary £19.25

Seared salmon with a lime, coriander and tomato salsa £14.95

From the Garden

Baked goat's cheese and aubergine soufflé finished with a tomato and basil sauce £11.50

Vegetable tagliatelle white wine and stilton sauce with mushrooms and spinach £11.50

Chef's signature dishes

Lambs liver seared with balsamic vinegar, onions and bacon £18.50

Medley of market seafood in an asparagus and ginger sauce £15.95

Beef steak caramelised shallots and mushrooms, in a red wine and juniper berry jus £19.95

Roasted pork belly with a scented pea mash and caramelised apple and herb sauce £17.95

Speciality Salads

Chicken caesar salad finished with fresh croutons and parmesan shavings £9.95

Cherry tomatoes, fresh basil and garlic salad topped with melted mozzarella £8.25

Warm tuna steak salad topped with a poached egg £12.95

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

Char grilled rib-eyed steak with a field mushroom, grilled tomato and chips £22.95

Char grilled rump steak served with a field mushroom, grilled tomato and chips £18.95

Sides

Today's seasonal vegetables

Mixed seasonal salad

Chipped potatoes

Onion rings

Garlic mushrooms

Peppercorn sauce

Red wine sauce

Mushroom sauce

All £2.50 each

DESSERTS

Steamed chocolate pudding served with chocolate sauce and vanilla ice cream £5.95

Raspberry and amaretto crème brulee £6.25

Tropical fresh fruit salad topped with whipped cream £4.95

Selection of ice creams £4.50

Baked vanilla cheesecake finished with a fruit coulis £5.95

Blackcurrant sorbet £5.50

Selection of cheeses served with biscuits, grapes and celery £6.50

Chefs signature dishes

Apple and toffee crumble served with custard £5.50

Shortbread tower filled with fruits of the forest and Chantilly cream £6.50

Beverages

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

Freshly ground cafetiere - espresso - cappuccino - latte

Traditional blend tea - earl grey – Darjeeling £3.50

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.