



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!

**1 Course £14.95: 2 Courses £17.95: 3 Courses: £20.95**

## **Starters**

**Homemade soup of the day**

**Chicken liver pâté** with Cumberland sauce, served with toasted bloomer

**Pan fried king prawns** in a Thai butter, served with toasted flat bread

**Crispy chilli beef** with aromatic rice & sweet chilli sauce

**Grilled black pudding** with a peppercorn sauce & poached egg

**Field mushrooms** stuffed with feta cheese & spring onions topped with crispy rocket **(V)**

**Cod goujons** deep fried in a deuchars beer batter served with homemade tartare sauce

**Melon & champagne sorbet** with fresh strawberries **(V)**

## **Mains**

### **Roast chicken supreme**

Filled with cheese & ham, served with crushed new potatoes & buttered savoy cabbage

### **Pan seared pork belly**

With spring onion mash & a wholegrain mustard sauce

### **Cajun chicken fillet**

With barbecue ribs, chunky tomato & chilli salsa, twice cooked chips

### **Herb crusted cod**

With pesto, green beans & new potatoes

### **Prawn linguine**

With cherry tomatoes and fresh basil, in a tomato and herb sauce finished with rocket and parmesan

### **Vegetable stir-fry**

With noodles in a soy, honey & chilli dressing, finished with sesame seeds **(V)**

### **Grilled halloumi**

With spiced cous cous, sweet potato & courgette ratatouille **(V)**

## **Chef's signature dishes**

### **Barbecue beef**

Pan fried strips of beef with onions & peppers in a barbecue sauce, served with rice

### **Roasted lamb rump**

Garlic & rosemary potatoes, buttered green beans & a redcurrant sauce (£3.00 supplement)

## **Speciality Salads**

### **Greek salad**

With feta cheese, olives, tomatoes, cucumber, red onions, mixed leaves, herb dressing **(V)**

### **Prawn salad**

With Marie rose sauce

### **Smoked chicken Caesar salad**

Cos lettuce, croutons, parmesan cheese & classic Caesar 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 chunky chips, sautéed mushrooms and grilled pesto glazed tomato

**10oz Rib-eye steak** £7.00 supplement

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Smothered with garlic & French mustard

**8oz Rump steak** £3.00 supplement

**8oz Gammon steak**  
with two fried eggs, or pineapple & honey mustard glaze

**8oz Aberdeen Angus beef burger** £11.95 (Add cheese or bacon, £1.50 each)  
With lettuce, tomato & gherkin. Choice of blue cheese dressing or burger relish

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

### Sauces

Diane or creamy peppercorn £3.00 each

### Sides

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

All sides at £3.00 each

Selection of olives

Mixed salad

New potatoes

Creamed potatoes

Seasonal vegetables of the day

Chipped potato

Homemade onion rings

Selection of home baked breads with olive oil and balsamic

Rocket, cherry tomato & parmesan salad

## **Desserts**

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

**Bread and butter pudding** with crème anglaise

**Vanilla cheesecake** with blueberry compote

**Selection of ice creams**

**Selection of British cheese** with red onion chutney, grapes & celery

**Strawberries & meringue**, Chantilly cream, fruits of the forest coulis

## **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

Liquor coffees - £4.95

**If you would like a glass of wine or drink with your meal please ask a member of staff for our wine and drinks list.**

## **ALLERGIES**

We would like to let you know that some of our dishes may contain nuts and other allergens. We can provide full details of whether any of the allergens specified in the Food Information Regulations 2014 are present in our dishes.

Please ask a member of staff for details.

All prices are inclusive of VAT at the current rate.

Gratuities are at the customer's discretion.