



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

Soup of the Day with crusty bread

Crayfish and prawn cocktail with Marie rose sauce and garlic and lemon crostini

Deep fried poached egg presented on a bed of creamed spinach drizzled with a hollandaise sauce

Fig and mozzarella salad with a balsamic olive oil dressing

Pan seared sardines with a reduced red wine vinegar and shallot marinade

Galia melon, prosciutto, wild rocket and parmesan salad

Crab cakes served with a spicy salsa

Chicken caesar salad with garlic croutons and parmesan shavings

Greek salad feta cheese and olives with herbs and olive oil dressing

Tuna nicoise salad with green beans, boiled egg and olive oil

Have a starter as a main for £14.95

Mains

Roast chicken supreme

Presented on a chorizo and bean cassoulet with lemon scented potato

Slowly braised pork belly slices

Served with a warm apple and fennel salad

Pot roasted topside of beef with smoked bacon and mushrooms

Served with roasted garlic mash

Cajun salmon sizzling skillet with seared vegetables

Served with steamed rice

Beer battered hake fillet

Served with homemade chips and mushy peas

Roasted butternut squash and spinach Thai green curry

Served with savoury rice

Traditional gnocchi

Bound in a roasted tomato and basil sauce

Confitduck leg presented on a celeriac purée

With braised red cabbage and a morello cherry sauce

Roast leg of Welsh lamb studded with rosemary and garlic

Served with roasted potatoes, seasonal vegetables and minted gravy

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 steaks are served with twice cooked chips, mushrooms and grilled tomato

10oz Rib-eye steak £6.00 supplement

8oz Sirloin steak £6.00 supplement

10oz Gammon steak with fried egg

100% ground beef burger with fries and salad

Sides

All sides at £2.95 each

Selection of olives

Mixed salad

Seasonal vegetables of the day

Twice cooked chips

Onion rings

Peppercorn sauce

Diane sauce

Desserts

Chilled rich chocolate fondant

With a salted caramel sauce and a crisp tuile biscuit

Tropical fresh fruit salad

With vanilla cream

Almond and pear tart

Drizzled with a vanilla crème anglaise

Creamy Vodka panna cotta

With sugar coated mini doughnuts and a raspberry gel

Selection of British cheeses

English Brie, Crumbly Cheshire and Welsh Caerphilly with chutney and grapes

Warm deep filled apple pie

With custard

Citrus tart

With seasonal berry compote

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

1 Course £14.95: 2 Courses £19.95: 3 Courses: £24.95

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. Service is not included and gratuities are at the customer's discretion.

Sept 2014