

# Menu



## Starters

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### Inclusive menu starters

**Slow-roast tomato soup (V)**  
Basil pesto, cream

**Butternut squash soup (V)**  
Sage and onion, crème fraîche

**White onion and cider soup (V)**  
Cheddar cheese crouton

**Sweet potato, chilli, coriander,  
and coconut cream soup (V)**

**Chestnut mushroom and  
celeriac soup (V)**  
Truffle oil

**Smoked haddock and  
potato chowder**  
Chive cream

**Rustic butterbean, tomato,  
and chorizo soup**

**Crispy breaded brie,  
pear and walnut salad (V)**  
Cranberry relish

**Pimm's marinated melon (V) (Ve)**  
Raspberry sorbet, mint dressing

**Ham hock and pea terrine**  
Pickled red onion salad,  
mustard dressing

### Upgraded menu starters

**Smoked salmon plate +£2.00**  
Black pepper cream cheese,  
capers and shallots

**Prawn and crayfish cocktail +£1.00**  
Bloody Mary sauce,  
rustic bread

**Smoked duck, radish  
and sesame seed salad +£1.00**  
Pickled ginger and lime salad

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**MERCURE**  
HOTELS

(V) vegetarian. (Ve) vegan. **FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients: we cannot guarantee that any food or beverage item sold is free from trace of allergens.

# Mains

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## Inclusive menu main courses

*All main courses are served with a selection of seasonal vegetables and potatoes.*

### Roast chicken supreme

Red onion and thyme stuffing, roast chicken gravy

### Seared salmon fillet

Crispy leeks, champagne sauce

### Slow-cooked brisket of beef

Local ale, caramelised onion gravy

### Wild mushroom gnocchi

Cream sauce, rocket pesto

### Honey-roast loin of pork

Sea salt crackling, sage and onion stuffing, apple sauce

### Beetroot and blue cheese risotto (V)

Candied walnuts, thyme

### Mediterranean vegetable

and goat's cheese wellington (V)

Basil cream sauce

### Asparagus and

creamed leek tartlet (V)

Herb sauce

## Contemporary main courses with a twist

### Fish and chips

Beer-battered cod, chips, pea puree, malt vinegar

### Sausage and mash

A trio of sausages, buttered mash, crispy shallot rings, balsamic jus

### The slider collection

A trio of mini burgers, bacon chilli, cheese, chips and slaw

### Steak and Doom Bar ale pie

Wholegrain mustard mash, spring greens and gravy

### Stone-baked homemade pizza

With your choice of toppings

## Upgraded menu main courses

### Prosciutto-wrapped chicken breast +£2.00

Mushroom and tarragon sauce

### A duo of pork +£2.00

Roast fillet and slow-cooked belly, crispy sage and cider jus

### Grilled cod loin +£2.00

Mussels, peas, lemon beurre blanc

### Pan-fried sea bass +£7.00

Sea salt and rosemary potatoes, red pepper butter

### Roast rump of lamb +£7.00

Pistachio crust and port wine sauce

### Roast sirloin of beef +£7.00

Yorkshire pudding, creamed horseradish

# Desserts

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## Inclusive menu desserts

### Glazed lemon tart

With raspberry and mint compote

### Sticky toffee pudding

With sticky toffee sauce

### Chocolate orange profiteroles filled

With orange cream, dark chocolate

### Chocolate ganache torte

Salted caramel and toffee popcorn

### Warm chocolate brownie

Served with cappuccino ice cream

### Baked vanilla New York cheesecake

Apple and blackberry compote

### French apple flan

Served with vanilla ice cream and dusted with cinnamon sugar

### Individual apple, pear and walnut crumble

Served with vanilla custard

## Upgraded menu desserts

### Selection of cheese +£3.00

Biscuits, celery and chutney

### Chef's signature

chocolate tasting plate +£2.50

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