

Le Mercury Restaurant

Starters £4.95

Soupe du Jour

Soup of the Day (V)

Salade de Chèvre

Grilled Goats' Cheese Red Peppers, Fresh Leaf Salad, Basil Pesto with toasted Flake Almond (V)

Poêlé De Gambas

Pan-fried King Prawns served with Rocked Salad and Fresh Gremolata topped with Chilli Aioli

Pate De Foie De Volaille Et Complote De Poires

Chicken Liver Pate with Pear compote and toasted Brioche

Avocat, Aubergine Er champignon Shitake

Avocado, Aubergine, Shiitake Mushroom severed with Roasted Walnut (Veg, Vegan)

Carpaccio de Boeuf

Beef Carpaccio, Capers, Red Pepper Relish, Wild Rocket Salad, Parmesan

Raviolo de la Mer

Crayfish and Lobster Ravioli, wilted Spinach, Shellfish sauce

Moules Marinière

Mussels cooked in White Wine, dash of Cream, Shallots, Garlic, Lemon & Parsley

Camembert au Four

Baked Camembert, Toast & Redcurrant Jelly - **to share (V) £8.90**

Bowl of Olives -£2.50

Second Basket of Bread -£0.99

Please be aware some of the dishes may contain traces of nuts, dairy products and fish.
Discretionary service charge of 10% will be added to your bill.

Le Mercury Restaurant

Main Courses £11.95

Entrecote à l'échalotte

Char Grilled Rib Eye Steak Served with French fries & Choice of Pepper corn Sauce or Shallot Sauce **(£15.95)**

Filet de Loup de Mer Et Couli De Poivrons

Pan-fried Sea Bass Fillet Minted Crushed New Potatoes, Spring Onions and Red Pepper Coulis

Poitrine de Porc

Slow Roast Honeyed Pork Belly, Sautéed Curly Kale, Caramelised Celeriac & Granny Smith Apple

Steak de thon Grillé

Grilled Tuna Steak on bed of Mangetout, Mango Salsa infused with Lemongrass Oil

Suprême de Poulet Rôti

Roast Corn-fed Chicken Supreme, Gratin Potatoes, French Beans & Green Peppercorn sauce

Cou d'agneau Braise Sur Lir De Courgettes

Braised Neck of Lamb on Bed of Grilled Courgettes, Sautéed New Potatoes & Rosemary Jus

Magret de Canard

Roast Breast of Barbary Duck (served pink) Potato Purée, Savoy Cabbage & Grand Marnier Sauce

Filet de Saumon

Seared Scottish Fillet of Salmon, Artichokes, Sprout Broccoli & Sauce Vierge

Tarte Aux Asperges et Cheddar

Asparagus-Cheddar Tart, Avocado, Balsamic Reduction **(V)**

Tagliatelle Maison

Homemade Tagliatelle served with Mangetout, Mushroom Sauce and Shaved Parmesan **(V)**

Salade de légumes Crue

Roasted Flat Mushroom topped with Grated Carrot, Beetroot, White Cabbage & Truffle Oil **(Veg, Vegan)**

Side Dishes £2.45

Mixed Leaves Salad

French Fries

Selection of Vegetables

Spring Mashed Potato

Green Veg

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LE MERCURY

DESSERTS ALL @ £3.95

Crème Brulee

Banoffee Pie served with Chocolate Sauce

White Chocolate & Mascarpone Cheese Cake served with Fresh Strawberries

Sticky Toffee Pudding served with Vanilla Ice-Cream

Dark Chocolate Tart served with Vanilla Ice-Cream

Vegan Chocolate Cake

Cheese Platter

(Brie, Gruyere and Blue de Verne) served with Fresh Grapes

Dessert of the Day at £4.45-Please ask your server

<i>Dessert Wine</i>	<i>Glass 70ml</i>	<i>Bottle 375ml</i>
Vistamar Moscatel Chile	£3.95	£16.95

<i>Port</i>	<i>Glass 70ml</i>	<i>Bottle 750ml</i>
Triple Crown	£3.95	£28.95

<i>Brandy</i>	<i>25MI</i>	<i>Digestif</i>	<i>25MI</i>
Armagnac De Montal	£3.95	Baileys	£3.25
Martell V.S.	£3.45	Tia Maria	£3.25
Remy Martin V.S.O.P.	£4.55	Ameretto	£3.25
Calvados Vie	£3.25	Sambuca	£3.25

Grappa,Eaux-De-Vie	25ml
Grappa, Millesimata Prosecco	£3.25

Liqueur Coffees all @ £4.25

Café Europe (Galliano & Cointreau)
Irish (Jameson Whisky)
Calypso (Tia Maria)
Italian (Dissarone Amaretto)
Monk (Baileys)
Royal (Brandy)
Caribbean (Dark Rum)

Coffees & Teas

Filtter Coffe	£1.95
Espresso	£1.95
Double Espresso	£2.25
Cappuccino	£2.65
Latte	£2.65
Tea/Herbal Tea	£1.95
Hot Chocolate	£2.65