

LE MERCURY

STARTERS @ £4.45

Soupe du Jour Soup of the Day (V)

Chèvre Chaud Grilled Goats' Cheese, Fresh Leaf Salad, Basil Pesto (V)

Calamars Fris Deep-fried Calamari, Home made Tartar sauce & dressed Fresh Leaves

Terrine de Jambonneau Ham Hock-Mustard Terrine, spicy Beetroot Relish, Toast

Poire pochée et Bleu White wine poached Pear, Blue Cheese, roast Walnuts, Balsamic Reduction

Carpaccio de Boeuf Beef Carpaccio, Capers, Red Pepper relish, Wild Rocket Salad, Parmesan

Ravioli 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 - to share (V) £8.90

MAIN COURSES @ £10.95

Les Étoiles Noires Pan-fried Black Quinoa, Spring Onion, Radish, Cucumber, Egg Mimosa (V)

Risotto aux Champignons Mushroom Risotto with grated Parmesan and Wild Rocket Salad (V)

Suprême de Pintade Roast Breast of Guinea Fowl on Garlic Potato Purée, French Beans, Green Peppercorn sauce

Steak d'Agneau Grillé Char-grilled Lamb Steak, roasted button Onions, grilled Courgettes

Gâteaux de Poissons Smoked Haddock- Salmon Fishcake, wilted Spinach, Shellfish-Chive sauce

Filet de Loup de Mer Pan-fried Sea Bass fillet, Crushed New Potatoes, Mint Pesto

Filet de Saumon Seared Fillet of Scottish Salmon, Thyme sautéed New Potatoes, sprout Broccoli

Poitrine de Porc Slow roast Honeyed Pork Belly, Confit Celeriac & Granny Smith Apple

Entrecôte à l'échalotte Rib Eye Steak, grilled to your order and served with Shallot sauce

Magret de Canard Roast Breast of Barbary Duck, Garlic Potato Purée, Savoy Cabbage, Red Wine Jus

Side Salad or French Fries or Vegetable Selection £1.95

Second basket of bread £0.95

Chef de Cuisine: J Shametaj

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.