# 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)

Calmars Frits

Deep Fried Calamari Serve with Dressed Mixed Leaves Salad and Homemade Tartar

Sauce

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 serve 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 ă l'échalotte

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

## Filet de Loup de Mer Er 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

#### Gâteau De Poisson Maison

Homemade Fish Cake Serve with Wilted Spinach and Shellfish Sauce

### 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, Potato Puree & 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

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

Selection of Vegetables

**Spring Mashed Potato** 

Green Veg