



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

Cream of mushroom soup with herb rolled snippets

Smooth liver pate with a cranberry and redcurrant sauce and toast

Goats cheese bruschetta with herb dressed salad and orchard chutney

Crayfish and prawn cocktail with spicy tomato dressing dusted with paprika

Seasonal melon and fruit with toasted nuts and yoghurt

Smoked haddock fishcakes topped with poached egg and watercress sauce

Smoked salmon cream cheese tian with toasted brioche and mango chutney (£2.50 supplement)

Ham hock and leek croquette with poached egg and tarragon hollandaise

Grilled chilli crusted halloumi with pimento pea shoot salad

Mains

From the Land

Roast chicken supreme

Filled with cheese and ham presented with crushed new potatoes and greens

Slowly braised pork belly

With braised red cabbage and apple scented creamed potatoes

From the Sea

Grilled herb crusted fillet of sea bass

On a bed of chilli infused noodles and stir fry peppers

Seafood pie

Finest seafood topped with cheese creamed potatoes

From the Garden

Risotto

Creamy artichoke and mushroom risotto finished with parmesan cheese

Vegetable crumble

Presented with a chunky tomato sauce and dressed salad

Chefs signature dishes

Seared rump of lamb, fondant potato, crushed peas and warm red onion and mint glaze (£3.00 supplement)

Grilled polenta, red onion chutney and goats cheese fondant

Speciality salads

Chicken ceasar salad

With garlic croutons and parmesan shavings with anchovy fillet

Seafood salad

Crayfish and prawns and chefs chosen grilled fish with finest leaves

Warm salad of mushrooms

Shallots with egg and seasonal greens with herb dressing

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 grills are served with twice cooked chips, field mushroom and grilled tomato

10oz Rib-eye steak £6.00 supplement

8oz Sirloin steak £6.00 supplement

100% Ground beef burger

If you prefer, you may substitute twice cooked chips for one of the sides below.

Sides

Why not enhance your experience with a few or just one of our additional dishes?

All sides at £2.50 each

Selection of olives

Creamed or new potatoes

Mixed salad

Potato gratin

Seasonal vegetables of the day

Chipped potato

Onion rings

Selection of home baked breads with olive oil and balsamic

Desserts

Warm chocolate brownie with chocolate ice cream and sauce

Freshly prepared fruit salad with pouring cream

Crème brulee with berry compote

Selection of ice creams

Selection of British cheeses with chutney

White chocolate vanilla cream romanoff with macaroon biscuit (€2.00 supplement)

Honeycomb caramel cheesecake with Grand Marnier chocolate fondant

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 €13.95: 2 Courses €16.95: 3 Courses: €19.95

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.

Gratuities are at the customer's discretion.