



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 different, please don't hesitate to ask and we will try our best.

Mercure Wolverhampton

Restaurant Menu

To Start

Chef's selection of soups served with crusty bread

Pan-seared chorizo sausage with balsamic and roasted cherry tomatoes

Tomato & basil bruschetta topped with mozzarella

Smoked salmon pate flavoured with lemon and chive, served with crusty bread

Chinese five spice pork belly bites with garlic and hoisin dip

Baked Capricorn goat's cheese with asparagus tip served with roast garlic jam

To Follow

Pan fried chicken breast filled with mozzarella and fresh basil, wrapped in pancetta served with roasted cherry tomato and garlic sauce

10oz rib-eye steak twice cooked chunky chips, flat field mushroom and pesto glazed vine tomato
(£6.00 supplement)

Add peppercorn, blue cheese or red wine sauce **(£2.50)**

Vegetables stir fried served with sweet chilli egg noodles (available with chicken **£2.00 supplement**)

Salmon fillet wrapped in Parma ham on a bed of sautéed potatoes and savoy cabbage drizzled with caper butter

Moroccan vegetable tagine served with spiced chickpea couscous

Pork platter chargrilled chop, pressed pork belly and black pudding served with sweet potato fries and pan jus

Pan seared red snapper fillet on a bed of curried risotto rice drizzled with garlic and herb oil

Slow roasted lamb rump served on a bed of creamed potatoes with glazed carrots and rich pan jus
(£3 supplement)

8oz sirloin steak twice cooked chunky chips, flat field mushroom, and pesto glazed vine tomato **(£5 supplement)**

Add peppercorn, blue cheese or red wine sauce **(£2.50 supplement)**

Local flavour

Traditional pork faggots served with creamed potatoes and mushy peas

Mercure Wolverhampton

Sides (£3.00)

Sweet potato fries
Sauté garlic mushrooms
Dressed house salad
Onion rings
Buttered new potatoes
Twice cooked chunky chips
Creamed mash

To Finish

Warm Victoria plum sponge with stem ginger and orange custard
Strawberry and vanilla mille feuille drizzled with minted dark chocolate
Creamy lemon posset served with homemade buttery shortbread
Selection of British and European cheese served with walnuts, onion marmalade and **biscuits (£3 supplement)**
Chocolate, orange and beetroot brownie served with white vanilla ice-cream
Chocolate cappuccino cup rich chocolate mousse with a hint of coffee, topped with whipped cream and cocoa

Beverages

Traditional blend tea – Earl Grey –Darjeeling or herbal infusions - **£2.20**
Cafeteria coffee - **£2.20**
Speciality coffees –Americano - Cafe Latte – Cappuccino – Mocha – Hot chocolate – Espresso - **£2.55**
A selection of Liqueur coffees - **£4.95** – please ask your server for further information

1 Course £16.95 2 Courses £19.95 3 Courses: £22.95

We are able to provide full details of whether any of the allergens specified in the food information regulations 2014 are present in our dishes. Please ask a member of staff for further details.

All prices are inclusive of VAT at the current