

Menu



Starters

Inclusive menu starters

Slow-roast tomato soup (V)
Basil pesto, cream

Butternut squash soup (V)
Sage and onion, crème fraîche

White onion and cider soup (V)
Cheddar cheese crouton

Sweet potato, chilli, coriander, and coconut cream soup (V)

Chestnut mushroom and celeriac soup (V)
Truffle oil

Smoked haddock and potato chowder
Chive cream

Rustic butterbean, tomato, and chorizo soup

Crispy breaded brie, pear and walnut salad (V)
Cranberry relish

Pimm's marinated melon (V) (Ve)
Raspberry sorbet, mint dressing

Ham hock and pea terrine
Pickled red onion salad, mustard dressing

Upgraded menu starters

Smoked salmon plate +£2.00
Black pepper cream cheese, capers and shallots

Prawn and crayfish cocktail +£1.00
Bloody Mary sauce, rustic bread

Smoked duck, radish and sesame seed salad +£1.00
Pickled ginger and lime salad

MERCURE
HOTELS

(V) vegetarian. (Ve) vegan. **FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients: we cannot guarantee that any food or beverage item sold is free from trace of allergens.

Mains

Inclusive menu main courses

All main courses are served with a selection of seasonal vegetables and potatoes.

- Roast chicken supreme**
Red onion and thyme stuffing,
roast chicken gravy
- Seared salmon fillet**
Crispy leeks, champagne sauce
- Slow-cooked brisket of beef**
Local ale, caramelised onion gravy

- Wild mushroom gnocchi**
Cream sauce, rocket pesto
- Honey-roast loin of pork**
Sea salt crackling, sage and
onion stuffing, apple sauce
- Beetroot and blue cheese risotto (V)**
Candied walnuts, thyme

- Mediterranean vegetable
and goat's cheese
wellington (V)**
Basil cream sauce
- Asparagus and
creamed leek tartlet (V)**
Herb sauce

Contemporary main courses with a twist

- Fish and chips**
Beer-battered cod, chips,
pea puree, malt vinegar
- Sausage and mash**
A trio of sausages, buttered mash,
crispy shallot rings, balsamic jus
- The slider collection**
A trio of mini burgers, bacon chilli,
cheese, chips and slaw
- Steak and Doom Bar ale pie**
Wholegrain mustard mash,
spring greens and gravy
- Stone-baked homemade pizza**
With your choice of toppings

Upgraded menu main courses

- Prosciutto-wrapped
chicken breast +£2.00**
Mushroom and tarragon sauce
- A duo of pork +£2.00**
Roast fillet and slow-cooked belly,
crispy sage and cider jus
- Grilled cod loin +£2.00**
Mussels, peas,
lemon beurre blanc
- Pan-fried sea bass +£7.00**
Sea salt and rosemary potatoes,
red pepper butter
- Roast rump of lamb +£7.00**
Pistachio crust and
port wine sauce
- Roast sirloin of beef +£7.00**
Yorkshire pudding,
creamed horseradish

Desserts

Inclusive menu desserts

- Glazed lemon tart**
With raspberry and mint compote
- Sticky toffee pudding**
With sticky toffee sauce
- Chocolate orange profiteroles filled**
With orange cream, dark chocolate
- Chocolate ganache torte**
Salted caramel and toffee popcorn
- Warm chocolate brownie**
Served with cappuccino ice cream
- Baked vanilla New York cheesecake**
Apple and blackberry compote
- French apple flan**
Served with vanilla ice cream
and dusted with cinnamon sugar
- Individual apple, pear
and walnut crumble**
Served with vanilla custard

Upgraded menu desserts

- Selection of cheese +£3.00**
Biscuits, celery and chutney
- Chef's signature
chocolate tasting plate +£2.50**