



IN-ROOM DINING

Mercure
HOTELS

WELCOME

Every Mercure is unique, and we invite you to discover this same uniqueness in our food. We pride ourselves on offering a good choice of quality dishes and where possible infusing the finest local British flavours. Enjoy your meal!

To order room service please dial '0' on the hotel telephone.



PLANET 21 is AccorHotels' global sustainable development programme.

-  These dishes comply with PLANET 21 guidelines on a balanced diet
-  Suitable for vegans
-  These dishes are gluten-free
-  Suitable for vegetarians
-  These dishes are available 24/7. All other dishes are available for room service during restaurant opening hours



EU food allergen information contained within menu items is available via this QR code or from a team member. It is our policy not knowingly to sell any food required to be labelled as containing GM material.

All prices are inclusive of VAT at the current rate.

Please note: a tray charge of £5 will be applied to your bill for all room service orders.

DELI & CLASSIC SANDWICHES

Brown or white bread, dressed baby gem and tomato

Chicken, bacon, avocado 🌱	£6.50
Hand-carved ham, piccalilli 🌱	£5.75
Mature Cheddar, chunky pickle 🌱 🌱	£5.75
Tuna, rocket, cracked black pepper mayonnaise 🌱	£6.25
Prawn cocktail, Marie Rose, rocket 🌱	£7.25
Sliced egg, watercress, mayonnaise 🌱 🌱	£5.75

HOT SANDWICHES

Club toasted triple decker, chicken, grilled bacon, egg mayonnaise, lettuce, skinny fries	£10.95
Fish finger ciabatta lemon mayonnaise, baby gem	£9.50
Cheddar cheese croque monsieur dressed leaves	£7.50

PANINI

Dressed baby gem and tomato

Roasted vegetable & halloumi 🌱 🌱	£7.25
Honey roasted ham, mature Cheddar 🌱	£7.25
Tuna mayonnaise, melting cheese 🌱	£7.25

SHARING PLATES

Marinated mixed olives, lemon & parsley oil (V) (GF)	£4.00
Garlic and parsley flatbread (V)	£3.75
add mozzarella	£0.75
Tortilla chips, mozzarella, spring onion, guacamole, sour cream, salsa (V) (GF)	£5.95
add chilli beef	£2.50
Roasted nuts & root vegetable crisps (V)	£3.00

STARTERS

Freshly made soup (V)	£5.50
bread selection	
Prawn cocktail	£6.50
king prawns, baby gem, crispy shallots	
Chicken, duck & red onion terrine	£6.25
toasted tomato bread, celeriac remoulade, watercress	
Goats' cheese (V) (GF)	£5.75
maple caramelised walnuts, balsamic beetroot, spinach, red apple	

MAINS

Corn fed chicken breast	£14.50
fondant potato, parsnip puree, wild mushroom cream sauce	
Steak & Doonbar ale pie	£13.75
creamy mash, braised red cabbage	
Potato gnocchi (V)	£13.50
courgette strips, peppers, tomato & torn basil sauce, Italian cheese	
King prawn linguini	£15.50
roast cherry tomato & herb chilli oil	
Roasted vegetable Jalfrezi (V) (GF)	£13.25
steamed rice, mango chutney, garlic & coriander naan bread	
Chicken tikka masala (GF)	£14.50
rice, naan bread, mini poppadoms, mango chutney	
Fish and chips	£13.50
Beer battered haddock, mushy peas, twice cooked chips, tartare sauce	

HEALTHY OPTION

- Superfood salad**  **£11.50**
cauliflower cous cous, mini falafel, avocado, spinach,
pomegranate, dried cranberries, peas, pumpkin &
sunflower seeds, mint, lemon dressing
- Add seared butterfly chicken breast or salmon fillet** **£14.75**

BURGER COLLECTION

- Classic** **£13.75**
100% British premium steak, brioche, salad,
mayo, tomato chutney, twice cooked chips
- Blue** **£14.50**
100% British premium steak, brioche, crispy bacon,
blue cheese (or Cheddar), salad, mayo, twice cooked chips
- Ranch** **£14.75**
100% British premium steak, brioche, onion rings,
crispy bacon, barbecue relish, coleslaw, twice cooked chips
- Seared chicken breast** **£13.75**
brioche, Monterey Jack, pancetta, salad,
barbecue sauce, twice cooked chips
- Falafel burger**  **£13.25**
grilled halloumi, brioche, baby gem, red onion chutney,
cucumber raita, twice cooked chips

STEAK

Great British beef carefully selected from
Traditional British farmers

All steaks are aged for a minimum of 21 days on
the bone and a further 7 days after removing from
the bone to give a 28 day aged taste and texture.

Served with twice cooked chips, grilled plum tomato,
field mushroom, watercress

- 10oz sirloin** **£23.50**
- Black peppercorn, blue cheese, tarragon, Béarnaise or paprika & herb butter**  **£2.00**

SIDE ORDERS

Twice cooked chips 	£3.75
Sweet potato fries 	£3.75
Tempura battered onion rings 	£3.75
Rocket and sunblush tomato, pesto salad  	£3.75

DESSERTS

Glazed lemon tart  raspberry sorbet, crushed meringue, raspberry coulis	£6.00
Sticky toffee pudding stickier toffee sauce, caramelita ice cream	£6.25
Slate of British cheeses breads, celery, chutney	£8.75
M Ò VEN PICK ice cream – 3 scoops Caramelita, Blueberry Cheesecake, White Chocolate, Strawberry, Swiss Chocolate, Vanilla Dream or Mango & Passion fruit sorbet	£5.50



COFFEE & CHOCOLATE

Americano	£3.10
Espresso	£2.75
Double espresso	£3.75
Cappuccino	£3.35
Café latte	£3.50
Macchiato	£3.10
Hot chocolate	£3.50
Hot chocolate whipped cream and marshmallows	£3.95

SPECIALITY TWININGS TEA

English Breakfast	£2.95
Earl Grey	£2.95
Assam	£2.95
Pure Green	£2.95
Peppermint	£2.95
Cranberry & Raspberry	£2.95



FLAVOURS FROM THE CELLAR

DRINKS LIST

With 3 exclusively
handpicked choices
from TV wine experts

Susie & Peter

mercure.com

COCKTAILS



GLASS

SEASONAL COCKTAILS

COSMOPOLITAN	£8.00
<i>Smirnoff vodka, Cointreau, cranberry juice, splash of lime, flamed orange peel</i>	
BOMBAY BRAMBLE	£8.00
<i>Bombay Sapphire gin, lemon juice, sugar syrup, Chambord</i>	
CLASSIC MOJITO	£7.50
<i>Bacardi rum muddled with fresh mint, lime, brown sugar, soda</i>	
FRENCH 75	£9.75
<i>Bombay Sapphire gin, Champagne, lemon juice, sugar syrup</i>	
MANHATTAN	£7.50
<i>Jack Daniels, Martini Rosso, Angostura bitters served over ice</i>	
ESPRESSO MARTINI	£8.00
<i>Smirnoff vodka, Kahlúa, espresso coffee</i>	

BEER



BOTTLE

BOTTLED BEER

SHARP'S DOOM BAR (500ML)	£4.90
SINGHA BEER (330ML)	£4.40
GOOSE ISLAND IPA (355ML)	£4.60

BEERS, CIDERS, SPIRITS & SOFT DRINKS

A wide range of beers, ciders, spirits and soft drinks are available. Please ask room service for further information.

STILL OR SPARKLING MINERAL WATER (750ML)	£3.75
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WINES



WINES BY THE GLASS

WHITE WINE – CUVÉE VIGNERONS France <i>Elegant, light, dry, hint of citrus fruits</i>	£5.50	£7.50
WHITE WINE – ERRÁZURIZ 1870 PEÑUELA BLOCK SAUVIGNON BLANC Chile <i>Herbs, cut grass, tropical fruit</i>	£6.75	£9.00
ROSÉ WINE – ANTONIO RUBINI PINOT GRIGIO ROSÉ DELLA VENEZIE Italy <i>Wild flowers, vanilla with strawberry</i>	£5.75	£7.70
RED WINE – RARE VINEYARDS PINOT NOIR France <i>Velvety cherry and blueberry flavours, oak spice</i>	£6.50	£8.70
RED WINE – PORTILLO MALBEC Uco Valley, Argentina <i>Plum, blackberries, vanilla</i>	£7.25	£9.80



CHAMPAGNE & SPARKLES

BOTTLE

VEUVE CLICQUOT YELLOW LABEL BRUT France <i>Full-bodied, biscuity style, famous brand</i>	£75.00
GH MUMM CORDON ROUGE France <i>Smooth and easy-drinking Champagne perfect for any celebration</i>	£52.00
LOUIS DORNIER & FILS BRUT France <i>Light, fresh, elegant with lively bubbles</i>	£40.00
FANTINEL PROSECCO EXTRA DRY Italy <i>Fresh, dry, fruity sparkler</i>	£29.00
PIGALLE BRUT France <i>Popular sparkles, fun lively character</i>	£25.00

WINES



WHITE WINE

BOTTLE

CHABLIS GLOIRE DE CHABLIS

£38.00

France

 *Dry white Burgundy*

ERRAZURIZ 1870 SAUVIGNON BLANC

£27.00

Chile

 *Herbs, cut grass and tropical fruit*

PONTEBELLO PINOT GRIGIO

£24.00

Australia

 *Apples, peach and pear, subtle floral aromas*

DROSTDY-HOF CHARDONNAY

£25.00

South Africa

 *Medium-bodied, apricot and tropical fruit flavours*

WAIPARA HILLS SAUVIGNON BLANC

£29.50

New Zealand

 *Fresh citrus, grapefruit and melon notes*

CUVÉE DES VIGNERONS

£22.00

France

 *Elegant, light, dry, hint of citrus fruits*

AYRUM AIRÉN BLANCO ALBALI

£20.00

Spain

 *Aromatic, with hints of green apples*



ROSÉ WINE

BOTTLE

VENDANGE WHITE ZINFANDEL

£24.00

California, USA

 *Medium-sweet rosé retaining freshness and acidity*

ANTONIO RUBINI PINOT GRIGIO ROSÉ

£23.00

Italy

 *Aromas of wild flowers, vanilla and strawberry*

AYRUM TEMPRANILLO ALBALI ROSADO

£20.00

Spain

 *Soft, fruity rosé*

WINES



RED WINE

BOTTLE

DON JACOBO RIOJA RESERVA

£35.00

Spain

 *Traditional in style with a developed fruit and spice character*

PORTILLO MALBEC

£29.00

Argentina

 *Ruby-red wine displaying a fresh and fruity nose*

TRAMBUSTI CHIANTI

£25.00

Italy

 *Ruby-red wine with distinctive herbaceous and red fruit aromas*

BERRI ESTATES SHIRAZ

£23.00

Australia

 *Dark berry fruit flavours and juicy, soft tannins*

RARE VINEYARDS PINOT NOIR

£26.00

France

 *Cherry and blueberry flavours backed with a hint of sweet oak spice*

MONTE VERDE MERLOT

£22.00

Chile

 *Juicy plums and red berries*

AYRUM TEMPRANILLO GARNACHA TINTO

£20.00

Spain

 *Cherry red, smooth blackberry and pine fruit*



We wish you a pleasant stay in our hotel

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over 80 hotels in the UK and 700 worldwide