

# M E N U

Served all day

**PRIX - FIXÉ** 2 Courses - £13.50  
3 Courses - £15.50

**STARTERS**

Crushed Avocado *on Sourdough Toast* (V)(VEG)  
\*\*  
Soup of the Day

**MAINS**

Sumac Crusted Cauliflower Steak  
*Bok Choy, Courgette & Pomegranate Kimchi* (V)(VEG)  
\*\*  
Beef Bourguignon  
*Mashed Potato & French Beans*

**DESSERTS**

Apple Cake *with Vanilla Ice Cream*  
\*\*  
Crème Brûlée

**PRIX - FIXÉ** 2 Courses - £29.50  
3 Courses - £33.50

**STARTERS**

Tian of Dorset Crab & Avocado  
*Fennel & Granny Smith Apple Gazpacho*  
\*\*  
Foie Gras Parfait *with Fig Marmalade & Toasted Brioche*

**MAINS**

28 Day Dry-Aged Aberdeen Angus Beef Filet  
*Globe Artichoke, Sweet Potato Wedges & Horseradish Jus*  
\*\*  
Whole Baked Dover Sole  
*New Potatoes, French Beans & Lemon-Caper Sauce*

**DESSERTS**

Any Dessert

**SUNDAY ROAST** RIB OF BEEF - *Yorkshire Pudding, Roast Potatoes & Glazed Root Vegetables* £9.90

## STARTERS £ 5.90

**CRUSHED AVOCADO**  
*on Sourdough Toast* (V)(VEG)

**VEGAN SATAY**  
*Crunchy Peanut Butter Sauce  
& Pickled Cucumber* (V)(VEG)

**WARM ASPARAGUS**  
*Garden Leaves & Vegan Cheese* (V)(VEG)

**GRILLED GOAT'S CHEESE**  
*Red Pepper Relish, Basil Pesto  
& Toasted Almonds* (V)

**OVEN BAKED CAMEMBERT**  
*Sourdough Toast & Redcurrant Jelly* (V)

**MOULES MARINIERE**  
*Dash of Cream, Shallots, Garlic,  
Lemon & Parsley*

**LOBSTER & CRAYFISH RAVIOLO**  
*Steamed Spinach & Shellfish Nage*

**SOUP OF THE DAY**

**BEEF TARTARE "LE MERCURY"**  
*Shallots, Capers & Spices,  
Quail's Egg & Sourdough Bread*

**SPECIAL STARTERS**  
£7.90

**TIAN OF DORSET CRAB & AVOCADO**  
*Fennel & Granny Smith Apple Gazpacho*

**FOIE GRAS PARFAIT**  
*Fig Marmalade & Toasted Brioche*

## MAINS £ 12.90

**SUMAC CRUSTED CAULIFLOWER STEAK**  
*Bok Choy, Courgette & Pomegranate Kimchi*  
(V)(VEG)

**QUINOA STUFFED BAKED RED PEPPER**  
*Spinach & Seasonal Vegetables* (V)(VEG)

**SEA BREAM FILLETS**  
*Minted Crushed New Potatoes, Sprouting Broccoli  
& Salsa Verde*

**BEEF BOURGUIGNON**  
*Mashed Potato & French Beans*

**MAGRET OF DUCK**  
*Potato Dauphinois, Charred Onion, Savoy  
Cabbage, Orange & Grand Marnier Sauce*

**SLOW ROASTED PORK BELLY**  
*Sauteed Curly Kale, Celeriac  
& Granny Smith Apple*

**ROAST STUFFED CHICKEN BREAST**  
*Gratin, Mozzarella & Sun-Dried Tomatoes,  
French Beans & Red Wine Jus*

**28 DAY DRY-AGED ABERDEEN ANGUS RIB-EYE STEAK (£18.50)**  
*French Fries, Watercress Salad  
& Peppercorn Sauce*

**SPECIAL MAINS**  
£27.00

**28 DAY DRY-AGED ABERDEEN ANGUS BEEF FILET**  
*Globe Artichoke, Baked Mushroom,  
Sweet Potato Wedges & Horseradish Jus*

**WHOLE BAKED DOVER SOLE**  
*New Potatoes, French Beans  
& Lemon-Caper Sauce*

## SIDES £ 3.45

French Fries  
Green Vegetables  
Sweet Potato Fries  
Leek & Potato Mash  
Mixed Salad

## DESSERTS £ 5.90

VEGAN Sweet Potato Chocolate Brownie (V)(VEG)  
Apple Cake *with Vanilla Ice Cream*  
Baked Cheesecake *with Fresh British Strawberries*  
Crème Brûlée  
Selection of Cheeses

**BOTTOMLESS PROSECCO or BLOODY MARY**

£20p.p. for 90 minutes unlimited

Saturdays until 6:30pm. Sundays/Bank Holidays ALL DAY

Menu & pricing subject to change any time. 10% optional service charge to be added for parties of 5+. For food allergies, please check the ingredients with your waiter.

(V) = Vegetarian

(VEG) = Vegan

# BRUNCH MENU

*Served 10AM – 5PM daily*

The Vegan Full English <i>Vegan Sausage, Aubergine Bacon, Ackee &amp; Tofu “scrambled-eggs”, Grilled Tomato, Sautéed Mushrooms, Butter Beans, Sourdough Toast (V) (VEG)</i>	£8.90
Crushed Avocado <i>On Sourdough Bread (V) (VEG)</i>	£5.90
Vegan Brioche <i>Ackee &amp; Tofu “Scrambled Egg” &amp; Aubergine Bacon (V) (VEG)</i>	£7.50
Eggs Florentine <i>With Spinach on Toasted English Muffin &amp; Hollandaise Sauce (V)</i>	Single £5.50 Double £8.50
Eggs Royale <i>With Smoked Salmon on Toasted English Muffin &amp; Hollandaise Sauce</i>	Single £5.50 Double £8.50
Avocado, Smoked Salmon & Poached Egg	£8.90
Eggs Benedict <i>With Ham on Toasted English Muffin &amp; Hollandaise Sauce</i>	Single £5.50 Double £8.50
The Full English <i>Sausage, Bacon, Fried Egg, Grilled Tomato, Sautéed Mushrooms, Butter Beans, Sourdough Toast</i>	£7.90
Brioche <i>Fried Egg &amp; Bacon</i>	£6.50

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# W I N E

# L I S T

## W H I T E

Pinot Grigio, Previata (*Venice, Italy*) **(VEGAN)**

*Crisp & fruity with crunchy fruit, citrusy acidity and a long, refreshing finish*

Chenin Blanc, Kings River (*Robertson, South Africa*)

*From the adopted home of Chenin Blanc, full of ripe peach & great minerality*

Sauvignon Blanc, Pencarrow (*Martinborough, New Zealand*)

*The wine that put New Zealand on the map! Gooseberry & Lime*

Viognier, Domaine Montrose, IGP Côtes de Thongue (*Languedoc, France*)

*Great Viognier from the south of France. A load of bright tropical fruit awaits*

Chardonnay, Mâcon Uchizy, Gerald et Philibert Talmard (*Burgundy, France*)

*A classic Chardonnay. Think white peaches, red apples with a hint of vanilla*

Sancerre, Pierre Brévin (*Loire Valley, France*)

*Classic Sauvignon from its true home. Fresh cut grass & piles of character*

175ml	250ml	Bottle
4.75	6.50	17.50
5.50	7.25	19.50
5.75	8.00	22.50
		24.00
		34.00
		44.00

## R E D

Merlot, San Andres (*Central Valley, Chile*) **(VEGAN)**

*Ripe fruit flavours of cherry & plum and aromas of chocolate and mocha*

Cabernet Sauvignon, Ochagavia, Silvestre (*Central Valley, Chile*)

*A South American powerhouse of a grape! Black berries & dark cherry*

Malbec, Familia Cassone, Finca La Florencia (*Mendoza, Argentina*)

*Refreshing Malbec that will stand up to the richest of meals*

Rioja, Seis, Luberri (*Rioja Alavesa, Spain*)

*Classic Tempranillo. Big red fruit & toasty oak to warm the soul*

Bordeaux Raymond Huet, Michel Rolland (*Bordeaux, France*)

*Warm aromas of cherry, cedarwood & white pepper with touches of spicy complexity*

Pinot Noir (*Marlborough, New Zealand*)

*Bursting with bright red fruit & wild herb aromas, elegant and silky*

175ml	250ml	Bottle
4.75	6.50	17.50
5.25	7.00	18.50
5.75	8.00	22.50
		26.00
		34.00
		44.00

## R O S É

Pinot Grigio Blush Rosé, Previata (*Venice, Italy*) **(VEGAN)**

*Fruity and refreshing with flavours of apricot, peach & strawberries*

Rosé d'Anjou, Pierre Brévin (*Loire Valley, France*)

*Pale & refreshing Rosé with pleasantly lingering aromas. Perfect for any time*

175ml	250ml	Bottle
4.75	6.50	17.50
5.75	8.00	23.00

## CHAMPAGNE & PROSECCO

	125ml	Bottle
Prosecco <i>Fresh pear drops and refreshing fizz. The perfect start to any meal</i>	4.50	22.00
Lanson Champagne Black Label Brut <i>Perfectly crisp &amp; dry with refreshing acidity &amp; vanilla notes</i>	9.00	49.00

## SWEET WINES & PORT

	100ml	Bottle
Coteaux du Layon, Chaume, Domaine des Forges ( <i>Loire, France</i> ) <i>Fantastic Chenin Blanc. The perfect partner to any dessert</i>	5.00	31.00
Fonesca, Crusted Port ( <i>Portugal</i> ) <i>Rich &amp; warming. Enjoy with dessert or simply with a cup of coffee</i>	6.50	48.00

# DRINKS MENU

## SPIRITS

	25ml	50ml
Finlandia Vodka	3.50	6.00
Gordons	3.50	6.00
Bacardi Rum	3.50	6.00
Captain Morgan Spiced Rum	4.00	6.50
Bells Whiskey	3.50	6.00
Jack Daniels	4.00	6.50
Glenfiddich 12y	5.00	9.00
Southern Comfort	3.75	6.25
Martell VS	4.00	7.50

*And many more, please ask your server*

## B E E R S

	330ml
Asahi	4.50
Peroni	4.50
Czech Budweisar	4.50

## B O T T L E D W A T E R

	330ml	750ml
Still Water	2.10	3.10
Sparkling Water	2.10	3.10

## C O F F E E & T E A

Espresso	1.95
Double Espresso	2.45
Cappuccino	2.75
Café Latte	2.75
Mocha	2.75
Filter	1.95
Hot Chocolate	3.25
Earl Grey Tea	1.95
English Tea	1.95
Peppermint Tea	1.95
Camomile Tea	1.95

## S O F T D R I N K S

Coca Cola (Glass Bottle)	2.45
Diet Coke (Glass Bottle)	2.45
Lemonade	2.10
Tonic	2.10
Soda	2.10
Apple Juice	2.50
Orange Juice	2.50
Cranberry Juice	2.50
Pineapple Juice	2.50
Tomato Juice	2.50
Freshly Squeezed Orange & Grape Juice	4.00

## L I Q U E U R C O F F E E

Irish (Jameson's)	4.25
Royal (Brandy)	4.25
Calypso (Tia Maria)	4.25
Monk (Baileys)	4.25
Cointreau	4.25
Russian (Vodka)	4.25

## C O C K T A I L S

Espresso Martini	7.90
Old Fashioned	7.90
Margarita	7.90
Mojito	7.90
Jug of Pimms	14.00

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LE MERCURY, 140A UPPER STREET, LONDON, N1 1QY [www.lemercury.co.uk](http://www.lemercury.co.uk)