


BREAKFAST

Served from
7AM – 11AM

Grilled Pork Sausage Butty

Brioche style bun

 Vegan Sausage available
6.00

Grilled Bacon Butty

Brioche style bun

6.00

Breakfast Pastry

Freshly baked croissant or
pain au chocolat served with
fruit preserves

3.50

Toast & Preserves

Two slices of toasted bread
served with a fruit preserve

2.50

SANDWICHES & WRAPS

Served from
10AM – 6PM

Roasted Red Pepper Houmous & Artichoke Wrap

Soft tortilla wrap filled with
creamy roasted red pepper
houmous & marinated artichoke

12.00

Falafel & Feta Mezzaluna

Sunblushed tomatoes & rocket
in artisan mezzaluna bread

13.00

Fish Finger

Brioche style bun,

Crispy fish goujons with tartare
sauce & fresh gem lettuce.

13.00

Wiltshire Ham & Emmental

Wiltshire ham layered with
Emmental cheese & chilli jam
in a sourdough roll

13.00

Club Sandwich

A toasted triple-decker
with chicken, bacon,
egg mayonnaise & lettuce

14.00

Grilled Steak Ciabatta

Tender grilled steak with sautéed
mushrooms in ciabatta bread

16.50

ALL SERVED WITH FRIES

**BRASSERIE
& BAR**

MERCURE
HOTELS

ALL DAY DINING

NIBBLES

Selection of Warm Breads V Assortment of warm breads, olive oil & balsamic vinegar	4.95	Marinated Olives A bowl of marinated olives with Mediterranean flavours	4.95
Warm Mixed Nuts Ve Selection of lightly seasoned warm nuts	3.95	Roasted Red Pepper Houmous Warm mezzaluna bread	4.95

SMALL PLATES & SHARING

Sharing Platter 21.00 | Choose from 3 small plates with **♦**

Seasonal Soup Of The Day S Ve Warm crusty bread	7.50	Sautéed King Prawns & Chorizo Warm crusty bread	11.00
Vegetable Spring Rolls ♦ Ve Gyoza dumplings & Asian dressing	7.50	Burrata, Cherry Tomato & Pesto Salad Creamy burrata paired with cherry tomatoes & basil pesto	11.00
Mac & Cheese Bites ♦ S V Sour cream & sweet chilli dip	8.50	Salt & Pepper Squid S Sweet chilli, coriander & lime	11.00
BBQ Glazed Pork Belly Bites ♦ S Tender pork belly chunks glazed with rich BBQ sauce	8.50	Grilled Halloumi & Spiced Tomato Fondue Served over a warm spiced tomato fondue with pomegranate seeds	11.00
Cauliflower Wings ♦ S V Choice of dip: Bourbon or Sriracha	8.50		
Crispy Chicken Wings ♦ Choice of dip: Bourbon or Sriracha	9.00		

FROM THE GRILL

Soz* Aged Sirloin Steak Grilled tomato, watercress, chunky-cut chips & choice of sauce	29.00	10oz* Gammon Steak S Fried egg, chunky-cut chips & garden peas	18.00
Grilled Seabass Fillet Crushed new potatoes, tomato-olive dressing	22.00	Hunter's Chicken S BBQ sauce, crispy bacon, melted cheese, corn on the cob, tenderstem broccoli and chunky-cut chips	21.00

SOMETHING ON THE SIDE

Garlic Bread V 3.00		Beer-Battered Onion Rings V 3.50
Chunky-Cut Chips V 4.00		Sweet Potato Fries Ve 4.50
Seasonal Greens Ve 4.00		Green Salad Ve 4.00
Roast Garlic Portobello Mushrooms Ve 4.00		
Peppercorn Sauce V 3.50		Béarnaise Sauce V 3.50

Discover Local - Experience fresh local taste here | **S** Inclusive Dish | **V** Vegetarian | **Ve** Vegan | EU Food allergen information contained within menu items is available via a team member | *All weights are approximate prior to cooking. | All prices are in pound sterling. | All prices include VAT at the current rate. | A discretionary 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. If your stay is inclusive of dinner you are welcome to choose items highlighted on the menu with a **♦** or any other menu item up to the value of 22.00, any additional balance will be charged to your account.

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 traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes. For Allergen and Kcal information please scan the QR Code.



HOME FAVOURITES

Tom's Steak & Ale Pie S ☯ Mashed potato, garden peas & rich gravy	19.50	Lamb Kofte & Cous Cous Mediterranean vegetables & raita	18.50
Chicken Tikka Curry Basmati rice, mango chutney & a poppadum ADD: A naan bread for £1.50	19.00	Classic Caesar Salad Crisp cos lettuce with anchovies, croutons, Caesar dressing & Italian cheese (☯ available)	13.50
Vegetable Curry Basmati rice, mango chutney & a poppadum ADD: A naan bread for £1.50	19.00	Superfood Poke Bowl A vibrant grain salad with avocado, chickpeas, soya beans & mixed peppers	14.50
Traditional Battered Fish & Chips S ☯ Crispy battered fish with chunky chips, mushy peas & tartare sauce (☯ available)	21.00	Teriyaki Stir-Fry with Udon Noodles S Ve A vibrant stir-fry of vegetables & udon noodles in a sweet teriyaki sauce	17.00
Grilled Chicken, Golden Gnocchi & Nduja Pesto Cream Juicy grilled chicken served with golden gnocchi in a rich nduja & pesto cream sauce	16.50	ADD: Grilled Chicken Breast 6.50 Falafel Ve 5.50 Salmon 6.50	

BURGERS

All of our burgers are served in a brioche style bun with lettuce, tomato, red onion & chunky chips

Aberdeen Angus Beef Burger ☯ Angus beef patty with BBQ sauce, bacon, Emmental cheese, gherkins & crispy onions	19.50	Moving Mountains Burger Ve Plant-based patty with BBQ sauce, vegan cheese & crispy onions	17.50
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PIZZA

Stone-baked 12-inch pizza with a rich tomato sauce

Margherita S V Classic tomato sauce with mozzarella & herbs	15.00	Vegetarian Supreme Ve Roasted squash, olives & garlic mushrooms	17.00
Pepperoni Traditional pepperoni with mozzarella & herbs	16.50	BBQ chicken Classic tomato sauce, mozzarella & herbs	17.00

DESSERTS

Fresh Seasonal Fruit S Ve A refreshing selection of seasonal fruit	7.00	Eton Mess Chantilly cream, mixed berries & crushed meringue	9.50
Rhubarb & Ginger Cheesecake Ve Creamy cheesecake infused with rhubarb & ginger, served with rhubarb compote	9.50	British Cheese Selection A selection of British cheeses with biscuits, celery & grapes	11.00
Sticky Toffee Pudding S Warm sponge pudding with sticky toffee sauce & vanilla ice cream	9.50	Jude's Ice Cream S ☯ Choose from: Vegan Coconut Ve , Vanilla, Strawberry, Chocolate, Cookie Dough, Salted Caramel Visit Judes.com for more.	7.50
Warm Chocolate Fondant A decadent chocolate fondant with salted caramel ice cream & chocolate sauce	9.50		

WINE BY THE GLASS

WHITE WINE

Solino Bianco Italy 11% 250ml 9.50 175ml 6.60 Bottle 28.00
Sauvignon Blanc, Umbala Western Cape South Africa 12.5% 250ml 9.80 175ml 6.90 Bottle 29.00
Chardonnay, Jarrah Wood SE Australia 11% 250ml 11.00 175ml 7.70 Bottle 31.50
Pinot Grigio, Sea Change Veneto Italy 11% 250ml 11.70 175ml 8.20 Bottle 34.50
Sauvignon Blanc, Turtle Bay Marlborough NZ 12% 250ml 12.80 175ml 9.00 Bottle 38.00

ROSÉ WINE

Zinfandel Rose, Charlie Zin California USA 9.5% 250ml 9.50 175ml 6.60 Bottle 28.50
Pinot Grigio, Sea Change ITALY 11% 250ml 11.70 175ml 8.20 Bottle 34.50

RED WINE

Sangiovese, Primi Soli Puglia Italy 12% 250ml 9.80 175ml 6.90 Bottle 29.00
Cabernet Sauvignon, El Dueto Central Valley Chile 12% 250ml 11.00 175ml 7.70 Bottle 31.50
Pinot Noir, Balauri Banat Romania 12.5% 250ml 11.50 175ml 8.00 Bottle 32.50
Malbec, Equino Mendoza Argentina 13.5% 250ml 11.70 175ml 8.20 Bottle 34.50

SPARKLING WINE & CHAMPAGNE

Prosecco Emotivo Italy 11% 125ml 7.50 Bottle 37.00
Prosecco Rose, Emotivo Italy 11% Bottle 39.00
Pommery Brut Royal NV, Champagne FRANCE 12.5% Bottle 85.00
Pommery Rose, Champagne FRANCE 12.5% Bottle 95.00

NO ALCOHOL

Grand Sud Merlot 0% 250ml 7.00
Grand Sud Chardonnay 0% 250ml 7.00

Wine by the glass is available in 125ml measures on request.