MERCANTE SUNDAY ARROSTO SAMPLE MENU 39 PER ADULT AND 25 PER CHILD FOR UNLIMITED FOOD & SOFT DRINKS

49 PER ADULT FOR UNLIMITED FOOD, WINE, PROSECCO & SPRITZ

SEAFOOD

SCOTTISH SMOKED SALMON & HORSERADISH CREAM ITALIAN HOME-CURED SALMON GRAVLAX FRESH MARINATED ANCHOVIES



SALAD

SEASONAL TOMATO & BOCCONCINI SALAD (VG) INSALATA RUSSA ARTICHOKE & PECORINO ASPARAGUS & HEN'S EGG PANZANELLA SALAD

CRAYFISH & KING PRAWN SARDINES CARPIONE DORSET ROCK OYSTERS

ROASTED FRIGGITELLI FENNEL SALAD GUANCIALE, PEAS & BROAD BEANS

STRAWBERRIES, TOMATO & BALSAMIC



TUSCAN BEAN SOUP SEA SALT & BLACK PEPPER CHEESE GRISSINI SELECTION OF CURED MEATS WITH PICKLED VEGETABLES

CARVING STATION

LEMON MARINATED COTSWOLD WHITE CHICKEN HIMALAYAN SALT AGED RIB OF BEEF WITH YORKSHIRE PUDDING SLOW-ROASTED LAMB SHOULDER WITH ROSEMARY JUS PORCHETTA, SLOW-COOKED PORK BELLY WITH FENNEL & ROSEMARY

VEGETABLES

GLAZED ROOT VEGETABLES BRAISED RED CABBAGE GRATIN DAUPHINOIS KALE, TENDERSTEM BROCCOLI & HAZELNUTS BLACKENED CAULIFLOWER, OLIVE OIL & PINE NUTS RUSTIC ROAST NEW POTATOES & ROSEMARY

DRINKS

CHOOSE FROM UNLIMITED PROSECCO, SPRITZ, WINE OR SOFT DRINKS FOR 90 MINUTES.

BREAD SELECTION WITH HONEY, QUINCE & WALNUTS

ANTIPASTO PLATTER, GRILLED VEGETABLES, TOMATOES & BALSAMIC ONIONS RABBIT TERRINE

HOT DISHES

PARMIGIANA (V) GNOCCHETTI SARDI, TOMATO & MOZZARELLA LASAGNE SEAFOOD CACCIUCCO

ACCOMPANIMENTS

ENGLISH MUSTARD DIJON MUSTARD HORSERADISH CREAM MINT SAUCE APPLE SAUCE PESTO ROAST BEEF SAUCE ROAST LAMB, ANCHOVY & ROSEMARY SAUCE

AVAILABLE EVERY SUNDAY FROM 12: 30PM TO 3: 30PM

All prices are inclusive of VAT at the current prevailing rate. 12.5% service charge at your discretion. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any special dietary requirements that we should be made aware of when preparing your menu request.