

Breakfast at...

MERCANTE

6.30AM- IIAM Sat & Sun 7AM- IIAM

Fruits, Seeds and Pastries

Granola & natural Yogurt		£7.5	Bircher Muesli	£7.5
	Add banana or berries [m,g,tr]	extra £2 220 K/Cal	[Tr,g]	270K/Cal
Porrridge & Dry Fruits		£8	Seasonal Berries	£8 200 K/Cal
	Add banana or berries [m,g,tr]	extra £2 195 K/Cal	[sd]	200 K/Gai
Toast		£4	Bakery basket	£9
	white or brown bread		[g, e, l, m, tr]	924K/Cal
	Served with butter & perserves $[g,m]$	250 K/Cal		

Traditional English Breakfast

Bacon, Cumberland sausages, hash brown, roast tomato, mushrooms and baked beans with the eggs of your choice [g,e,sd]

Full English Breakfast

901 K/Cal

£17

Vegetarian Breakfast
Vegetarian sausages, avocado, hash brown,

roast tomato, mushroom and baked beans
with eggs of your choice
[g,e] 821 K/Cal

£14

Eggs & more

£10.5	Scrambled Eggs, Smoked	£16
o, pepper	Salmon and Caviar	
151K/Cal	[g,e,m,s,sd,f]	411 K/Cal
,	Avocado on toast with	£13
£14	poached eggs, chilli, tomato &	
540/505/532 K/Cal	onions [g,e]	693K/Cal
£IO	French Toast with berries &	£14
	maple syrup	
508 K/Cal	[g,e,m, tr,ss,s]	725 K/Cal
	540/505/532 K/Cal	Salmon and Caviar Salmon and Caviar S



Avocado	Single espresso	£3.5
Grilled tomato	Cappuccino / Latte / Americano	£5.50
Hash Brown	Double espresso	110 K/Cal
Bacon	Orange/Apple/ Grapefruit Juice	£5
Baked beans	Smoothie of the day	£7
		114 K/Cal

Allergens: [p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscus, [cr] Crustaceans, [s] Soya, [g] Gluten, [ss] Sesame seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide



MERCANTE

BRUNCH MENU

Saturday & Sunday I2.00PM -5.00 PM

2 courses £29, 3 courses 35

ANTIPASTI

Crostone di Stracciatella

Stracciatella cheese, extra virgin olive oil, cherry tomatoes & basil on sourdough bread

Aubergine Parmigiana

With aged Parmesan

White Asparagus Poached eggs Gremolata, Bolzano Sauce

To Share

Mercante Charcuterie Board'

Italian Bread, cured meats, olives & Cheese £8 of supplement



MAIN COURSES

Wild garlic risotto

With Lemon & aged Parmesan

Roast Pork Belly

Creamed olive oil & Seasonal Vegetable

Monkfish

With Caponata & Lemon



DOLCI

Tiramisu

Basil Scented Pannacotta

Strawberries & Yoghurt Crumble

Selection of Gelato

Selection of homemade Ice cream

Add half Bottle of Baco da Seta Prosecco

£15 per person



Our Commitment to Sustainability

We are committed to making a positive and sustainable impact by integrating sustainability and social impact practices across our restaurant.

Scan the QR code below to learn more about our initiatives.

