



# MERCANTE

12PM - 9:30PM

Sun 12PM - 6:00PM

## CICCHETTI

NOCELLARA OLIVES (VG)	£5
Green olives from Sicily [sd, c, g]	168 K/Cal
FOCACCIA (VG)	£6
Olive oil, balsamic vinegar [g,m, n, p, ss]	422 K/Cal
CHUNKS OF PARMESAN (V)	£9
With truffle honey [m,mu, s,g]	868K/Cal
BRUSCHETTA (VG)	£7.50
Kumato tomato, basil [g,p,tr,ss]	566K/Cal
ARANCINI BOLOGNESE	£6.50
Deep fried rice croquette, beef ragout, green chilli mayo [c,g,e,m,sd]	219K/Cal
SAFFRON ARANCINI	£6.50
Deep fried rice croquette, saffron, green chilli mayo [c,g,e,m,sd]	170K/Cal
PARMESAN ARANCINI	£6.50
Deep fried parmesan, globe, green chilli mayo [e,m,sd]	235K/Cal

## ANTIPASTI

BURRATA (V)	£12
Creamy mozzarella, Vesuvio tomato & basil [m,sd]	369K/Cal
CARPACCIO of BEEF	£15
'Tea Meadow' beef carpaccio, rocket & parmesan [m,sd,g,mu]	219K/Cal
GAMBERONI ALLA GRIGLIA	£15
'On shell grilled jumbo prawns, chilli, garlic & lime [cr,c,sd]	240K/Cal
ROASTED CHERRY TOMATO SOUP	£11
Parmesan cheese straw [g,m,c,e] (VG)	680K/Cal
POLPO	£13
Octopus salad, potato, pine nuts, tomato, olive, parsley [c,mo,tr,sd,f]	422K/Cal

## CONTORNI E SALAD

Rosemary new potatoes [sd] (VG)	£6
	99K/Cal
Zucchine fritte [g,m,s] (VG)	£8
	368K/Cal
Caponata [c,g] (VG)	£7
	83K/Cal
Mixed seasonal salad [m] (VG)	£5
	15K/Cal
Broccoli chilli garlic [sd, c] (VG)	£6
	296K/Cal
Triple cooked chips [g,sd] (VG)	£6
	330K/Cal

## PASTA, PIZZA E RISO

SPAGHETTI CARBONARA	£24
Guanciale, pecorino[g,m,e,sd]	751K/Cal
LINGUINE VONGOLE	£26
Clams, bottarga, chilli & garlic[g,f,m]	475K/Cal
SEAFOOD CAVATELLI	£26
Mussels, clams, prawns [g, cr, f, mo, c, sd]	419K/Cal
FUSILLI PUTTANESCA	£22
Fusilli, tomato sauce, anchovies, olives, capers & burrata [c,g,f,m,sd]	812K/Cal
SEASONAL RISOTTO (V)	£21
Seasonal asparagus, aged parmesan [m,sd]	436K/Cal
SEAFOOD RISOTTO	£26
Mussels, clams, prawns[c, cr, sd]	269K/Cal
PIZZA ROSSA	£17
Mozzarella, parma ham, balsamic [g,m,s, ss, sd]	765K/Cal
PIZZA BIANCA (V)	£17
Potato, mozzarella, parmesan, truffle oil [g,m]	939K/Cal

## CARNE E PESCE

CHICKEN CACCIATORE	£24
Half roasted baby chicken, potatoes, olives & tomato sauce[c,sd]	890K/Cal
RACK OF LAMB	£32
Caponata [c,g,m,mu,s,sd, tr]	1138K/Cal
VEAL MILANESE	£44
Mixed salad, parmesan [g,m,sd, e]	1472K/Cal
WHOLE SEA BREAM & FINE HERBS	£28
[m,f,g,cr,mo]	300K/Cal

### From the grill

Our steaks are from Taw Meadow 'British Heritage Cattle' matured with Himalayan salt

GRILLED DOVER SOLE [f]	£44
	319K/Cal
SIRLOIN STEAK 10oz	£36
	690K/Cal
RIB-EYE STEAK 10oz	£38
	825K/Cal
FILLET STEAK 6oz	£42
	454K/Cal

### Sauces

Bearnaise sauce	£3
[m,sd,e]	296K/Cal
Onion Gravy sauce	£3
[mu,sd,g, c]	296K/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

Please be aware that all our dishes are prepared in an open environment, therefore may contain allergens traces.

All prices are inclusive of VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to your bill.



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## SPUMANTI

Il Baco da Seta, Prosecco	£42
Prosecco D.O.C., Veneto	Glass 125ml £10.5
Ca' del Bosco, Cuvee' Prestige	£95
Franciacorta D.O.C.G., Lombardia	

## BIANCO

Contrade Bellusa, Cataratto	£36
Sicilia	Glass 175ml £9.5
Bottega Sauvignon Blanc	£38
Tre Venezie I.G.T, Veneto	Glass 175ml £10.5
Masi, Soave Levarie	£41
Soave Classico D.O.C., Veneto	
Masi Pinot Grigio	£42
Pinot delle Venezie D.O.C., Veneto	
Villa Bianchi, Verdicchio	£46
Verdicchio dei Castelli di Jesi	Glass 175ml £13.5
D.O.C Marche	
Marchesi Antinori, Villa	£48
Antinori Bianco	
Toscana I.G.T., Toscana	
Kelly Kaltern Caldaro,	£50
Chardonnay	Glass 175ml £14
Sudtirolo D.O.C., Alto Adige	
Domini Villa Lanata, Gavi di	£54
Gavi	Glass 175ml £15
Gavi di Gavi D.O.C.G., Piemonte	
Sentieri Siciliani, Etna Bianco	£65
Etna Bianco D.O.C., Sicilia	
Ca' del Bosco, Corte del Lupo	£85
Bianco	
Curtefranca Bianco D.O.C., Lombardia	
Borgo del Tiglio, Friulano	£95
Collio Bianco D.O.C., Friuli-Venezia Giulia	

## VINI ROSE'

Il Gorgo, Bardolino Chiaretto	£38
Chiaretto di Bardolino D.O.C. Veneto	Glass 175ml £10.5
Marchesi Antinori,	£65
Scalabrone Guado al Tasso	
Bolgheri Rosato D.O.C. Toscana	

## ROSSO

Contrade Bellusa, Nero D'Avola	£36
Sicilia	Glass 175ml £9.5
Fontana Candida, Togale	£39
Merlot del Lazio I.G.T., Lazio	
Cantine Barroncini, Chianti	£43
Chianti dei Colli Senesi DOCG Toscana	Glass 175ml £12.5
D'Vine, Cabernet Sauvignon	£46
I.G.T. delle Venezie, Veneto	Glass 175ml £13.5
Rocca dei Leoni, Aglianico	£56
I.G.T. Campania, Campania	
Il Gorgo, Valpolicella Ripasso	£58
Superiore	Glass 175ml £14
Valpolicella Ripasso Classico, Veneto	
Torre dei Beati,	£62
Montepulciano d'Abruzzo	
Montepulciano d' Abruzzo D.O.C., Abruzzo	
Tormaresca Torcicoda	£75
Primitivo.	Glass 175ml £18
Primitivo del Salento I.G.T.	
Focara, Pinot Noir	£85
Colli Pesaresi, Marche	
Enrico Serafino, Barolo	£92
Barolo D.O.C.G, Piemonte	
Bottega, Amarone	£100
Amarone della Valpolicella D.O.C.G, Veneto	
Famiglia Antinori, Prunotto	£110
Bric Turot	
Barbaresco D.O.C.G, Piemonte	
Marchesi Antinori, Pian delle	£135
Vigne	
Brunello di Montalcino D.O.C.G, Toscana	



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## DOLCI

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CHOCOLATE CANNOLI Cherry Crumble & Stracciatella Gelato [g, e, m, s]	£9 223K/Cal
PROFITEROLES Vanilla Cream, Salted Caramel & Roasted Pecan Nuts [g, e, m, tr]	£9 385K/Cal
TIRAMISU [g, e, m, s]	£9 257K/Cal
GRAPE FRUIT & GIN BABA' Grapefruit Marmelade & Mascarpone Chantilly [g, e, m, f]	£9 352K/Cal
BASIL SCENTED VANILLA PANNACOTTA Strawberries & Yogurt Crumble [g, m]	£9 165K/Cal

## WORLD CUP WINNING GELATO

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3 SCOOPS TO CHOOSE £12

Pistachio & raspberry [tr, m]	506K/Cal
Chocolate & Sichuan pepper [m]	506K/Cal
Pink Lady apple, pine nuts & raisins [n, sd, tr]	506K/Cal

## DIGESTIVE

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GRAPPA DELLA CASA	£14
LIMONCELLO	£7.5

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