



MERCANTE

12PM - 9:30PM
Sun 12PM - 6:00PM

CICCHETTI

OLIVE TAGGIASCA (V)	£5
Paprika, chilli [s,s,d]	168 K/Cal
FOCACCIA (V)	£5
Olive oil, balsamic vinegar [g,sd]	422 K/Cal
CROQUETTE	£9
Honey roast ham, cheese [e,g,m,tr]	358K/Cal
HALLOUMI CROQUETTE	£9
Garlic, chilli aioli [g,e,m]	868K/Cal
BRUSCHETTA (V)	£7.50
Kumato tomato, basil [g,p,tr,ss]	566K/Cal

ANTIPASTI

BURRATA (V)	£12
Aubergine, cherry tomato, pine nuts [g, m, tr]	621K/Cal
BRESAOLA	£13
Parmesan shavings, rucula [m,sd,m]	219K/Cal
LEEK & POTATO SOUP (V)	£11
Croutons , olive oil [g,c,sd]	474K/Cal
FRITTO MISTO	£12
Prawns, squid, white fish, aioli mayo [g,f,m,mu,sh,s,sd]	422K/Cal
PANISSA SALAD (VG)	£9.50
Chickpeas dumpling, cherry tomatoes, onion salad [sd]	105K/Cal

CONTORNI E SALAD

Rosemary new potatoes (V)	£4.50
	99K/Cal
Zucchini fritti (V)	£6
	368K/Cal
Caponata (V)	£5
	83K/Cal
Mixed seasonal salad (V)	£4.50
	15K/Cal
Broccoli chilli garlic (V)	£6
	296K/Cal
Triple cooked chips (V)	£5
	330K/Cal

PASTA, PIZZA E RISO

SPAGHETTI CARBONARA	£18
Guanciale, pecorino [g,m,e]	751K/Cal
LINGUINE VONGOLE	£20
clams, bottarga [g,f,m]	475K/Cal
RISOTTO (V)	£18
wild mushroom, aged parmesan [m,c,sd]	436K/Cal
SEAFOOD RISOTTO	£25
mussels, clams, prawns [f,m,mu,sh,s,sd]	269K/Cal
PIZZA ROSSA	£14
Mozzarella, parma ham, balsamic [c,g,m,s,tr]	765K/Cal
PIZZA BIANCA (V)	£15
Potato, mozzarella, parmesan, truffle oil [s,g,s,d]	939K/Cal

CARNE E PESCE

CHICKEN MILANESE	£20
Rocket, parmesan [e,g,m,tr,sd]	662K/Cal
RACK OF LAMB	£32
Caponata, sweet potato [c,g,m,mu,s,sd]	1138K/Cal
FISH OF THE DAY	£22
[m,f,g,cr,mo]	K/Cal

From the grill

GRILLED DOVER SOLE	£38
	319K/Cal
SIRLOIN STEAK 10oz	£32
	690K/Cal
RIB-EYE STEAK 10oz	£34
	825K/Cal
FILLET STEAK 6oz	£40
	454K/Cal

Sauces £2 each

Wild mushroom sauce	
[m,c,sd,s,mu]	97K/Cal
Green peppercorn sauce	
[m,c,sd,s,mu]	103K/Cal
Bernaise sauce	
[m,sd,e]	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

All prices are inclusive of VAT at the current prevailing rate 12.5%. Service charge at your discretion



MERCANTE

SPUMANTI

Il Baco da Seta, Prosecco £40
Italy Glass 125ml £10

Santus, Franciacorta Brut £70
DOCG
Italy


Lunaria Ancestrale, Malvasia  £56
Orange Brut Nature
Italy Glass 125ml £12

BIANCO

Contrade Bellusa, Cataratto  £32
Italy Glass 175ml £8.5

Domini Villa Lanata, Gavi di £38
Gavi
Italy Glass 175ml £9.5

Torre dei Beati, Giocheremo  £50
con I Fiori, Pecorino Abruzzo
Italy

Bodegas Neleman,  £40
Chardonnay Muscat
Spain Glass 175ml £10

Etna Bianco DOC Sentieri **S** £69
Siciliani
Italy Glass 175ml £15

Dom. Grand Tinel £120
Chateauneuf du Pape Blanc
France

ROSATO E RAMATO

Ramoro, Cantina Orsogna,  £48
Pinot Grigio
Italy Glass 175ml £12


Terre des Anges Chateau **S** £70
Paradis
France

Lunaria Ancestrale, Malvasia,  £52
unfiltered
Italy Glass 175ml £13

Alazani, Kisi Qvevri, £58
Georgia

ROSSO

Musita, Nero D'Avola  £34
Italy Glass 175ml £9

Torre dei Beati,  £48
Montepulciano d'Abruzzo
Italy Glass 175ml £12

Herdade da Pimenta **S** £64
Amphora
Portugal Glass 175ml £15

Ruminat, Cantina Orsogna,  £50
Primitivo
Italy

Chateau Musar, Serge  £130
Hochar
Lebanon

Degustare nel mese di settembre

Goccianuda, Nero d'Avola  £45
Italy Glass 175ml £10



Organic or Biodynamic wine

S Sustainable Practices

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MERCANTE

DOLCI

CAPRESE CHOCOLATE TORTA	£7
Vanilla ice cream [g, m, tr, p, s, sd]	459K/Cal
LIMONCELLO SEMI-FREDDO	£7
Raspberries sauce [e, m, f]	294K/Cal
TIRAMISU	£6.5
[g, e, m, s, sd]	213K/Cal
SELECTION OF ICE CREAMS & SORBETS	£6
SELECTION OF ARTISAN CHEESE	£14
Crackers, English honey & chutney [m, g, sd]	506K/Cal

DIGESTIVE

GRAPPA DEL LA CASA	£9.5
LIMONCELLO	£7.5

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MERCANTE

RAGAZZO

£10 per Kid up 12 years of age

Main

SPAGHETTI & TOMATO SAUCE



SPAGHETTI & PARMESAN CHEESE



PIZZA MARGHERITTA



GRILLED CHICKEN

SIDES

Mixed salad or Steamed broccoli or French fries or Roast Potatoes

DOLCI

Vanilla Ice Cream



Strawberry Ice Cream



Chocolate Ice Cream



MERCANTE

Market Menu

3 courses menu

Cicchetti

OLIVE TAGGIASCA (V)

Paprika, chilli [s,s,d]
or

FOCACCIA (V)

Olive oil, balsamic vinegar [g,sd]



Pizza E Riso

PIZZA ROSSA

Mozzarella, parma ham, balsamic [c,g,m,s,tr]

or

RISOTTO (V)

wild mushroom, aged parmesan [m,c,sd]



Dolci

SELECTION OF ICE CREAMS & SORBETS

or

TIRAMISU



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

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MERCANTE

Organic Dinner

From the earth to our table

BRESAOLA

Lunaria Ancestrale, Malvasia Orange
Brut Nature



PANISSA SALAD (VG)

Contrade Bellusa, Cataratto



RISOTTO (V)

Bodegas Neleman, Chardonnay Muscat



RACK OF LAMB

Ruminat, Cantina Orsogna, Primitivo



CAPRESE CHOLOTATE TORTA

Fonseca Terra Prima Port wine



TIRAMISU

Fonseca Terra Prima Port wine



MERCANTE

MENU £45

STARTER

Burrata, Roast Aubergine, cherry Tomato, Pine Nuts

Beef Bresaola, Parmesan shavings, Rucula

Fritto Misto, Aioli Mayo



MAIN

Rack of Lamb, Caponata & Sweet Potato

Linguine Vongole, Clams & Bottarga

Wild mushroom Risotto



DOLCI

Tiramisu

Limoncello Semi-freddo, Raspberries

Selection of sorbet & ice cream

Please inform us of any allergy or dietary requirement