



Opening Hours
 Tuesday to Friday lunch 12.00pm-3pm
 Tuesday to Friday dinner 5pm-10pm
 Saturday all day 12.00pm-10pm
 Sunday 12.00pm – 6pm

MERCANTE



@mercantelondon

CICCHETTI

FOCACCIA (V) £6
 Olive oil, balsamic vinegar
 [g, sd] may contain [m, tr, p, ss, s] 300kcal

BRUSCHETTA (VG) £7.50
 Cow tomato, basil [g] may contain [e, m, tr, p, ss, s, sd] 241kcal

GARLIC BREAD (V) £8
 [g, m] may contain [c, e, mo, mu, tr, p, ss, s, sd] 541kcal

SAFFRON ARANCINI (V) £6.50
 Rice croquettes, saffron, green chilli mayo
 [c, g, e, m, sd] 282kcal



CARCIOFI ALLA ROMANA £7.50
 Roman-style artichokes, crispy guanciale, pecorino sauce
 [m] may contain [c, cr, f, mo, mu, s] 226kcal

ANTIPASTI

BURRATA (V) £12
 Olives, green beans, sun-dried tomatoes, artichokes, chives
 [m, sd, g] may contain [c, cr, f, mo, mu, s] 520kcal

AUBERGINE PARMIGIANA (V) £13
 With aged Parmesan
 [g, m] 334kcal

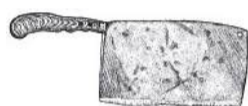
CHARCUTERIE BOARD £17
 Italian bread, cured meat, olives, cheese
 [c, g, l, m, mu, sd] may contain [e, tr, ss, s] 620kcal

ZUPPA DI FUNGHI PORCINI (V) £11
 Porcini mushroom soup with parmesan pop & bread croutons
 [c, g, m, s] 333kcal

GAMBERONI AL LARDO DI COLONNATA £16
 Marinated prawns, lardo di colonnata, lemon, spring onion, chilli
 [cr, sd] 121kcal

POLENTA VALSUGANA (V) £10
 Polenta chips with herbs & deep truffle sauce
 [e] may contain [g, tr, p, sd] 121kcal

PEAR, GORGONZOLA & WALNUT SALAD (V) £16.50
 Mixed salad, carrots, poached pear, walnuts, gorgonzola, sliced fennel
 [m, tr, sd] 541kcal



PASTA PIZZA RISO & CARNE

SPAGHETTI CARBONARA £24
 Guanciale, pecorino [g, m, e, sd] 521kcal
SMALL £13.50

LINGUINE ALLE VONGOLE £26
 Clams, bottarga, chilli, garlic
 [g, f, mo] 558kcal

FUSILLI & PESTO GENOVESE (V) £24
 Pesto alla Genovese, fine beans, potatoes, parmesan
 [g, tr, m, sd] 617kcal

BEETROOT RISOTTO (V) £20
 Beetroot risotto, goat's blue cheese, salted hazelnut
 [c, m, tr, sd] 233kcal

BRASATO AL BAROLO £32
 Braised veal cheek, polenta, Barolo wine sauce
 [c, m, s] may contain [tr] 779kcal

CHICKEN MILANESE £24
 Rocket salad, capers, garlic lemon sauce
 [g, m, sd, e] 983kcal

PIZZA BIANCA £17
 Mortadella, stracciatella di burrata, pistachio, mozzarella
 [g, m, mu, tr, s, sd] 1015kcal

PIZZA ROSSA £17
 Parma ham, mozzarella, balsamic glaze
 [g, m, s, ss, sd] 946kcal

FROM THE GRILL

DOVER SOLE [f] 520kcal £44

RIB-EYE 10OZ 719kcal £38

SIRLOIN STEAK ON THE BONE £38
 207kcal

CONTORNI

ROSEMARY NEW POTATOES (V) £6
 [sd] 159kcal

ZUCCHINE FRITTE & AIOLI MAYO (V) £8
 [g, m, s] 170kcal

BROCCOLI CHILLI GARLIC (V) £6
 [sd, c] 88kcal

TRIPLE-COOKED CHIPS (VG) £6
 [g, sd] 353kcal

SAUCES Each £3

Béarnaise [m, sd, e] 155kcal Wild mushroom [m, c, s] 96 kcal Green peppercorn [m, c, s] 101kcal

BRUNCH MENU

Weekend 12.00PM - 5.00 **3 courses, Free flow Prosecco* Brunch £59pp**

STARTER

POACHED EGGS, TRUFFLE CROUTONS
 [g, e, m] may contain [mo, mu, tr, p, ss, s, sd] 147kcal

AUBERGINE PARMIGIANA
 With aged Parmesan [g, m] 334kcal

WHITE ASPARAGUS, POACHED EGGS
 Gremolata & Bolzano sauce [g, e, m, mu, sd]
 may contain [c] 334kcal

CHARCUTERIE BOARD
 [c, g, l, m, mu, sd]
 may contain [e, tr, ss, s] 620kcal
 £8 supplement

MAIN COURSES

POLPETTE
 Chef Sekou's family meatball recipe
 [g, e, m, s, sd, c] 337kcal

EGGS ALLA PIEMONTESE
 Tuna, capers, anchovies [e]
 may contain [c, g, mo, mu, tr, p, ss, sd] 490kcal

MEDITERRANEAN-STYLE COD EN PAILLOTE
 [c, cr, f, sd] may contain [g, mo, mu, tr, p, ss] 387kcal

DOLCI

CHOICE OF DESSERTS

* Free flow Prosecco available for 90 minutes from arrival

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.

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.



MERCANTE



SPUMANTE

Della Vite
Prosecco DOCG, Valdobbiadene

Glass 125ml Bottle 75cl

£8.50 £39

Della Vite Rosé
Prosecco DOCG, Valdobbiadene

£41

Ca' del Bosco, Cuvée Prestige
Franciacorta DOCG, Lombardia

£95

BIANCO

Glass 175ml Bottle 75cl

Contrade Bellusa, Catarratto [O]
Sicilia IGT, Sicilia

£9.50 £36

Bottega Vinai, Sauvignon Blanc
Trentino DOC, Alto Adige

£10.50 £38

Masi, Soave
Soave Classico DOC, Veneto

£41

Masi, Pinot Grigio
Pinot delle Venezie DOC, Veneto

£42

Villa Bianchi, Verdicchio
Verdicchio dei Vastelli di Jesi DOC, Marche

£13.50 £46

Kaltern Caldaro, Chardonnay [S]
Sudtirol DOC, Alto Adige

£15 £50

Domini Vila Lanata, Cortese
Gavi di Gavi DOCG, Piemonte

£15 £54

Ca' del Bosco,
Chardonnay & Pinot Bianco
Curtefranca Bianco DOC, Lombardia

£85

ROSÉ

Glass 175ml Bottle 75cl

Gorgo, Corvina [O]
Chiaretto di Bardolino DOC, Veneto

£10.50 £38

Marchesi Antinori
Scalabrone Guado al Tasso
Bolgheri Rosato DOC, Toscana

£65

BEER

Bottle 33cl

Peroni Nastro Azzurro

£7

Smith & Whistle Lager

£7.50

ROSSO

Glass 175ml Bottle 75cl

Contrade Bellusa, Nero d'Avola [O]
Sicilia DOC, Sicilia

£9.50 £36

Cantine Barroncini, Chianti
Chianti dei Colli Senesi DOCG, Toscana

£12.50 £43

Bottega, Cabernet Sauvignon
Trevenezie IGT, Veneto

13.50 £46

Gorgo, Corvina & Corvinone
Valpolicella Ripasso Superiore DOC, Veneto

£14 £58

Torre dei Beati, Montepulciano [S.O]
Montepulciano d'Abruzzo DOC, Abruzzo

£62

Tormaresca, Primitivo [O]
Primitivo del Salento IGT, Puglia

£18 £75

Fattoria Mancini, Pinot Noir
Colli Pesaresi DOC, Marche

£85

Enrico Serafino, Nebbiolo
Nebbiolo DOCG, Piemonte

£92

Bottega, Amarone [S]
Amarone della Valpolicella DOCG, Veneto

£100

Marchesi Antinori, Nebbiolo
Berbaresco DOCG, Piemonte

£85

Marchesi Antinori, Sangiovese
Brunello di Montalcino DOCG, Toscana

£92

APERITIVO

APEROL SPRITZ £15

Aperol, brut Prosecco, soda

BELLINI £16

Peach puree, brut Prosecco

NEGRONI £16

Pineapple pouched Malfy lemon gin, Campari, sweet vermouth

MOCKTAILS

FIOR DI FRAGOLA £9

Vanilla syrup, lime juice, strawberry puree, ginger ale

COOL AS A CUCUMBER £10

Trimmed cucumber, mint, elderflower, lemon, apple

SOFT DRINKS

Juices £4.50

Orange, apple, grapefruit, pineapple, cranberry

Pepsi £3.50

Regular or Diet

Fever Tree £3.50

Ginger ale, lemonade, tonic water

Acqua Panna, S.Pellegrino £5.50



Scan the QR code to learn more about our sustainability and food waste reduction initiatives.

Organic: [O] Sustainable Practices: [S]

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