

MERCURE

HOTEL

Fresh baked bread; whipped Butter

“Coronation chicken”; chicken & pistachio lollipop, curry emulsion, apricot ketchup,
pickled chilli

Evesham asparagus; confit egg yolk, wild garlic emulsion, salad of pickled hazelnuts
(v/vg)

Crayfish roll, shredded gem, tomato mayonnaise, gherkin ketchup, house jalapenos,
brioche bun

Oxfordshire pigeon; heritage beetroots, pickled hazelnuts, preserved hedgerow
berries, sorrel

Glazed chicken supreme; potato pave, purple sprouting broccoli, broccoli puree, wild
mushrooms, red wine jus

Roasted loin of Cornish cod; pea & tarragon veloute, pickled fennel, samphire,
lemon gel, pommes pailles

Spring vegetable & feta pithivier; bbq’d sprouting broccoli, herb oil, watercress,
triple cooked chips (vg)

12 hour Old Spot pork belly; smoked apple puree, ham hock croquette, spring
cabbage ‘a la koffman’, compressed apple, piggy popcorn, pork sauce

Dark chocolate & rum marquise; passionfruit sorbet, drunk mango puree, toasted
coconut

Cherry custard tart, cherry sorbet, kirsch cherries, cocoa nib tuile

Apple tarte tatin; hazelnut & Tonka ice cream

Selection of 4 local cheeses; Oxford Blue, Oxford Isis, Cerney Ash & Godminster,
chutney, water biscuits (*£5 supplement*)

Tea & Coffee
