

Mercia @ no.5

EASTER SUNDAY

2 courses £23

3 courses £28

SNACKS

Bread, dips, nibbles & olives

STARTERS

SPRING SOUP (V)

English asparagus and garden pea soup, mature cheddar cheese, brioche croutons

BRAISED FAGGOT

Braised faggot, crispy black pudding, chorizo sausage, creamed celeriac, red onion jam & sauce

SEAFOOD SALAD & SORBET

Crab, lobster, prawn, salmon & avocado salad, mango, lime & chilli sorbet

DUCK LEG

Confit Duck leg, maple syrup, waffle, duck egg & watercress

SOUR DOUGH (V)

Heritage beetroot & tomato, feta cheese, avocado, pomegranate, toasted seeds & sour dough, basil oil

MAIN COURSE

TASTING OF PORK

Shoulder, loin, fillet, Parma ham, crackling, stuffing, black pudding & chorizo creamed potato, pan gravy, Granny Smith apples

SIRLOIN

Locally sourced Sirloin of Beef cooked medium-rare or well done, duck fat roasted potatoes & king carrots, red wine sauce, Yorkshire pudding, horseradish hollandaise

COD FILLET

Baked cod fillet, basil crust, crispy fried squid, baked potato skins, creamed wild, button & field mushrooms, white truffle dressing

MERCIA VEGAN PIZZA

Tomato & basil sauce, caramelised red onion, artichoke, spinach, English asparagus, baked baby jackets, smoked mozzarella, micro herb salad & sweet potato wedges

Vegetables to be served

Braised red cabbage, honey, raisins & apple

Baked broccoli, blue cheese espuma, crispy smoked back bacon lardons & chives

Spiced roasted cauliflower, chipotle, Greek yoghurt, pomegranate, seeds, coriander

Neeps n tatties

DESSERTS

Vanilla bean rice pudding, fresh strawberries, jam & sorbet

Dark chocolate brownie, white chocolate shavings, raspberries, pistachio ice cream

Milk chocolate croissant & butter pudding, chocolate fudge sauce

Espresso coffee creme brûlée, chocolate coffee beans, amaretti biscuit & ice cream

Cheese board, chutney, grapes, sour dough & biscuits