

OAK ROOM

We pride ourselves on offering a good choice of quality dishes using the finest local British ingredients where possible.

NIBBLES

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| Artisan Breads ① | £1.95 |
| selection of crusty breads with handmade English sea salt butter | |
| For two to share | £2.50 |
| Salt & Pepper Squid | £3.95 |
| with lime mayonnaise | |
| Garlic Ciabatta ① | £2.50 |
| With cheese | £2.95 |
| Handmade Crisps ① | £1.95 |
| with cheese fondue | |

STARTERS

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| Seasonal Soup of the Day ① ② | £5.95 |
| with sliced rosemary and olive oil loaf | |
| Prawn & Crayfish Cocktail | £6.95 |
| with tomato mayonnaise, guacamole and lime | |
| Pickled Fillet of Mackerel ② | £6.95 |
| with summer potato salad, baby plum tomato dressing and micro herbs | |
| Duck Two Ways | £7.50 |
| smoked duck breast with balsamic cherries, duck liver parfait and toasted brioche | |
| Rillettes of Ham | £6.95 |
| with walnut toast, pickled vegetables and an orange and shallot marmalade | |
| Golden Beetroot Carpaccio ① ② | £5.95 |
| with roasted baby beets, beetroot jelly, goat's cheese curd and olive crumbs | |
| Potato Gnocchi ① ② | £6.50 |
| pea purée, broad beans and charred lettuce | |



PLANET 21 is Accor's global sustainable development programme.

② These dishes comply with PLANET 21 guidelines on a balanced diet.

① Suitable for vegetarians

② Supporting local coastal fishermen / day boats

* Approximate uncooked weight

Foods described in this menu may contain nuts or derivatives of nuts. If you suffer from a food-related allergy or intolerance, please let us know.

All prices are inclusive of VAT at the current rate.

MAINS

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| Chicken Gremolata | £14.95 |
| sun-dried tomato-stuffed breast of chicken, potato gratin, smoked aubergine purée and chicken lollipop | |
| Tenderloin of Pork | £17.50 |
| with ham hock croquette, apple purée, Savoy cabbage and house-made smoky barbecue sauce | |
| Rump of Lamb | £19.50 |
| with Dauphinoise potatoes, minted peas and rosemary jus | |
| Market Fish 🐟 🌱 | £15.95 |
| our fishmonger's daily catch, served with mashed potatoes, sautéed greens and our chef's sauce | |
| Confit Cod 🐟 | £16.95 |
| on wild mushroom risotto cake, char-grilled baby gem, cockle and mussel salad with broccoli, peas and broad beans | |
| Goat's Cheese Tortelloni 🍷 | £13.95 |
| char-grilled red pepper and rocket salad with tomato and red pepper fondue | |
| Polenta Cakes 🍷 | £12.50 |
| grilled halloumi, summer vegetable salad and a tomato and olive dressing | |

GRILLS

*Casterbridge*TM beef:

Our steaks are Casterbridge English beef from traditionally reared herds that are grain-fed, and sourced from selected farms in the six counties of the South-West of England. The beef is chosen for size, texture and marbling and is dry-aged for up to 28 days to give an unrivalled eating experience.

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| 10oz (280g)* Rib Eye Steak | £23.95 |
| 8oz (224g)* Sirloin Steak | £19.95 |
| 7oz (198g)* Pork Cutlet | £16.95 |

Served with chunky chips, roasted field mushroom, plum tomato, onion rings and your choice of green peppercorn or garlic and parsley butter sauce

ON THE SIDE

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| Seasonal Vegetables | £2.50 | Mashed Potatoes | £2.50 | Onion Rings | £2.50 |
| Chunky Chips | £2.50 | House Salad | £2.50 | Garlic Ciabatta | £2.50 |
| French Fries | £2.50 | | | | |

OUR FAVOURITES

A selection of traditional dishes prepared with a Mercure twist!

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| Fish & Chips beer-battered cod fillet, served with chunky chips, mushy peas and citrus tartare sauce | £14.50 |
| Gourmet Steak Burger 8oz (224g)* minced British steak burger topped with grilled streaky bacon, Cheddar cheese, smoked tomato and chilli relish, served with French fries Double up: add another burger | £13.95 £16.50 |
| Piri Piri Chicken Burger char-grilled chicken fillet burger with Reggae Reggae mayonnaise, served with French fries | £13.50 |
| Tiger Prawn Linguine ☎ pasta ribbons and tiger prawns, tossed with chilli, ginger, lime, coriander and spring onions, served with garlic bread | £14.50 |
| Caesar Salad ☎ baby gem lettuce, tossed in Caesar dressing with croutons, anchovies (optional) and shavings of Parmesan-style vegetarian-friendly cheese Add char-grilled chicken breast | £9.50 £12.50 |

PUDDINGS

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| Jaffa Cake chocolate and orange log with Belgian chocolate ice cream | £5.95 |
| Knickerbocker Glory three scoops of ice cream, layered with mini doughnuts and strawberry jelly, topped with vanilla cream and Amarena cherry | £5.95 |
| Strawberry Cheesecake with strawberry compote and strawberry popcorn | £5.95 |
| Crème Brûlée vanilla custard pudding served with fruit compote | £5.95 |
| Earl Grey Panna Cotta with fruit tea jelly and mini Victoria sponge | £5.95 |
| Cheese Board selection of cheeses including a local speciality, served with damson plum jelly and savoury biscuits | £8.95 |
| Ice Cream & Sorbet choose three scoops from the following flavours | £4.50 |
| Vanilla Strawberry Honeycomb Belgian Chocolate | Butterscotch Raspberry Sorbet Lemon Sorbet with Zest Mango Sorbet |

Our ice cream is Cornish and Red Tractor certified to ensure total quality control

WINES

All wines on this list are subject to availability. Please drink responsibly. All wines by the glass are also available as 125ml.

CHAMPAGNE AND SPARKLING

125ml Bottle

Sparklers are great food wines as they have a mouth-watering quality that makes them an ideal partner for many dishes. Great with fish and other seafood, as well as light chicken dishes, salads and many lightly flavoured starters.

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| Prosecco Brut Amanti, Italy | £7.50 | £29.50 |
| Pongrácz Brut , South Africa SILVER (NV) International Wine & Spirit Competition 2013 | | £34.50 |
| Laurent-Perrier Brut LP , Champagne, France | £9.50 | £49.95 |
| Laurent-Perrier Cuvée Rosé Brut , Champagne, France | | £69.95 |

ROSÉ WINE

175ml 250ml Bottle

Radiant summer-fruit flavoured wines, with a refreshing outlook – these wines are very versatile. Chicken, fish and summer cuisine can all be enhanced with a chilled glass.

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| Chenin Blanc Rosé Cullinan View, Western Cape, South Africa | £5.50 | £7.50 | £21.50 |
| Pinot Grigio Rosé delle Venezie Vinuva, Italy Appealingly versatile rosé, ideal with salads, seafood, grilled chicken and pasta. | | | £24.50 |

WHITE WINE

175ml

250ml

Bottle

Very dry, delicate, light whites

Refreshingly dry with delicate flavours, these wines have a crispness to them which makes them seem lively and bracing. The better examples show more complexity and flavour balance. Ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads.

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| Verdelho-Sauvignon Blanc The Vintner, Langhorne Creek, Australia | £5.75 | £7.95 | £22.95 |
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| Pinot Grigio di Pavia Collezione Marchesini, Italy | £5.95 | £8.50 | £24.50 |
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| Rioja Blanco Viura Faustino V, Spain | | | £32.50 |
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Just perfect with chicken, pork and pastry with rich buttery and creamy sauces.

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| Chablis Louis Jadot, France | | | £39.95 |
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Mouth-watering, minerally Chablis is perfect with simply prepared seafood, chicken and salads.

Dry, herbaceous or aromatic whites

Unoaked with a zesty, tangy character, often with defined green fruit, herb or floral aromas, backed by a mouth-tingling, refreshing palate. The best wines and those from warmer countries show more intense flavours. Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces.

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| Sauvignon Blanc Altoritas, Central Valley, Chile | £5.50 | £7.50 | £21.50 |
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| Marsanne-Viognier Rare Vineyards, Pays d'Oc, France | £5.95 | £8.50 | £24.50 |
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Wonderful fruit-driven flavours for rich seafood, tasty chicken or spicy pork dishes.

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| Sauvignon Blanc Dashwood, Marlborough, New Zealand | | | £34.50 |
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Deliciously zesty and zippy, makes fish and seafood dishes shine.

Juicy, fruit-driven, ripe whites

Richly flavoured with the attention firmly on their ripe, often tropical fruit character, these wines have plenty of personality. The higher-quality wines show more sophistication in the way the fruit and structure are balanced. Perfect with seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

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| Chardonnay Durbanville Hills, Durbanville, South Africa SILVER (2011) International Wine & Spirit Competition 2013 | | | £32.50 |
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| Picpoul de Pinet Les Girelles Jean-Luc Colombo, France | £7.25 | £9.95 | £29.50 |
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| Chablis Vaillons 1er Cru William Fèvre, France Mercure exclusive with limited availability. | | | £49.95 |
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RED WINE

175ml

250ml

Bottle

Juicy, medium-bodied, fruit-led reds

These wines have a juicy fruit character and often come from regions which experience plenty of sunshine. Whilst medium-bodied, the key to these wines is the delicious rich, ripe fruit. The best show more integration between fruit and structure, giving a long finish. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

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| Tempranillo Condesa de Leganza, La Mancha, Spain | £5.50 | £7.50 | £21.50 |
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| Cabernet Sauvignon Errázuriz 1870, Aconcagua Valley, Chile | £6.25 | £8.95 | £26.50 |
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| Merlot Gran Reserva Luis Felipe Edwards, Colchagua Valley, Chile BRONZE (2012) International Wine Challenge 2013 | £7.25 | £9.95 | £29.50 |
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Spicy, peppery, warming reds

Made from grapes such as Shiraz (Syrah), these wines have a natural peppery or spicy nature. Top wines also show rich, ripe, powerful and warming fruit flavours. A good selection with strongly flavoured beef and lamb dishes.

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| Malbec-Merlot Paso, Valle de Uco, Mendoza, Argentina | £5.75 | £7.95 | £22.95 |
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| Syrah Son Excellence, Pays d'Oc France GOLD (2012) International Wine Challenge 2013 | £5.95 | £8.50 | £24.50 |
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| Malbec Barrel Selection Salentein, Valle de Uco, Mendoza, Argentina | | | £34.50 |
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Turns the heat up when paired with spicy, grilled or roasted beef or lamb dishes.

Oaked, intense, concentrated reds

Often made from grapes such as Cabernet Sauvignon and Merlot, these represent the harmonious marriage of wine and oak-ageing. They are weighty, complex and, at the top end, extremely elegant. A match for full-flavoured lamb, beef and strongly flavoured game dishes.

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| Shiraz Haycutters Shingleback, McLaren Vale, Australia SILVER (2009) Sommelier Wine Awards 2013 | | | £32.50 |
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| Rioja Reserva Viña Pomal Centenario, Spain | | | £34.50 |
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| Châteauneuf-du-Pape Organic Bois de Pied Redal Ogier, France | | | £47.50 |
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| Pinot Noir Prima Donna Pegasus Bay Waipara, New Zealand Stunning Pinot Noir from an exceptional winery. A Mercure exclusive with limited availability. | | | £49.95 |
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