

MERE COURT HOTEL

&
CONFERENCE CENTRE

While you wait

Artisan breads, butter, olive oil, balsamic, sea salt (v) **£3.75**

Add any of the following: olives, green pesto, taramasalata, tzatziki (v) **£1.00** each

To Begin

Honey whipped goats cheese, beetroot puree, endive, candid walnuts (v) **£8.00**

Feta cheese tart, spinach, cucumber yogurt (v) **£8.00**

Langoustine and saffron risotto, caper dressing **£8.95**

Soup of the day, warm bread roll (v) **£6.50**

Chicken liver parfait, red onion marmalade, brioche, toasted croutes **£7.95**

Pan fried salmon and haddock fish cakes, gherkins, capers, mayonnaise **£8.00**

To follow

Lamb rump, pea puree, garlic and rosemary parmentier potatoes, pearl onions **£22.00**

Gressingham duck breast, duck confit croquette, wilted greens, pak choi, red wine Jus **£23.00**

Chicken ballotine, parsley mash, salted carrot puree, Dijon emulsion **£18.00**

Rolled pork belly, puy lentil stew, apricot stuffing, shallot crisps **£19.95**

Wild mushroom ravioli, cream sauce (v) **£16.95**

Seabass fillet, garlic and tomato black pasta, parsley veloute **£19.95**

Braised beef short rib, dauphinoise potato, sticky red cabbage, root vegetables **£23.00**

Beetroot risotto, vegetable crisps, toasted walnuts (v) **£18.95**

Grills

8oz Ribeye steak **£26.00**

8oz Sirloin steak **£25.00**

Served with your choice of hand cut chips or fries, classic grilled garnish

Add peppercorn, Dianne, Béarnaise or red wine sauce for **£2.95**

Sides £3.95 each

Hand cut chips Fries Dauphinoise potatoes New potatoes

House salad Buttered greens Roasted vegetables

To Finish

Sticky toffee pudding, butterscotch sauce **£7.00**

Apple and rhubarb crumble, vanilla crème anglaise **£7.00**

English classic mixed berry trifle **£7.00**

Cheese platter, grapes, celery, chutney, crackers **£9.50**

Pistachio Bakewell tart, white chocolate ice cream **£7.00**

Chef's dessert platter to share (minimum of 2 people) **£6.00** Per Person

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COCKTAILS

Aperol spritz	£9.50
Aperol, prosecco, soda	
Cosmopolitan	£9.50
Vodka, cointreau, cranberry, lime	
Espresso martini	£9.50
Vodka, freshly brewed coffee, kahlua	
Elderflower Collins	£9.50
Gin, lemon, sugar syrup, elderflower cordial, soda	

WHITE WINES

	125ml	175ml	250ml	Bottle
EL VELERO VERDEJO BLANCO, VALDEPEÑAS	£3.95	£5.45	£7.45	£19.95
<i>Green apple and citrus fruit on the palate with floral notes on the finish.</i>				
LUNA DEL SUR CHARDONNAY, SAN JUAN	£4.25	£5.85	£7.45	£21.00
<i>Tropical fruit dominates the palate of this Chardonnay which has just a touch of light oak influence on the finish.</i>				
ANTONIO RUBINI PINOT GRIGIO	£4.50	£5.95	£7.95	£23.00
<i>Shows apple and pear with hints of white peach and elderflower.</i>				
TEKENA SAUVIGNON BLANC, CENTRAL VALLEY	£4.75	£6.25	£8.75	£25.00
<i>Refreshing, with citrus and tropical fruit flavours and a crisp finish.</i>				
PULPO, ALBARIÑO PAGOS DEL REY, RÍAS BAIXAS				£35.00
<i>Aromas of white flowers, hints of peach and apricot lead to a fresh, fruity palate with an almost saline Minerality.</i>				
PETIT CHABLIS, LES SARMENTS, VIGNERONS DE CHABLIS				£35.00
<i>Citrus and floral notes, fresh and lively on the palate.</i>				
PICPOUL DE PINET, PETITE RONDE				£29.50
<i>Fresh with a citrussy and stone fruit character highlighted with floral notes.</i>				
WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH				£31.50
<i>Powerful aromas of melon, nettle and snow pea, the palate bursts with fresh citrus, grapefruit and melon notes.</i>				
CÔTES DU RHÔNE, LES ABEILLES BLANC, JEAN-LUC COLOMBO				£35.00
<i>floral aromas, notes of fresh fruits and candied lemon. Nicely rounded and fresh.</i>				

ROSÉ WINES

	125ml	175ml	250ml	Bottle
WICKED LADY WHITE ZINFANDEL, CALIFORNIA	£3.95	£5.45	£6.65	£19.95
<i>Medium-sweet, with delicious raspberry and strawberry flavours.</i>				
ANTONIO RUBINI PINOT GRIGIO ROSATO, PAVIA	£4.50	£5.95	£8.00	£23.00
<i>Refreshing rosé with aromas of wild flowers, raspberry and strawberry.</i>				

RED WINES

	125ml	175ml	250ml	Bottle
EL VELERO TEMPRANILLO TINTO, VALDEPEÑAS	£3.95	£5.45	£7.45	£19.95
<i>Cherry-red Tempranillo that shows strawberry and fruits of the forest.</i>				
TEKENA MERLOT, CENTRAL VALLEY	£4.75	£6.25	£8.75	£25.00
<i>Fruit-driven, raspberry and blueberry fruit leading to a soft finish.</i>				
LUNA DEL SUR MALBEC, SAN JUAN	£4.95	£6.50	£9.00	£26.00
<i>Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.</i>				
BERRI ESTATES SHIRAZ, SOUTH EASTERN AUSTRALIA	£4.75	£5.95	£7.50	£25.00
<i>The palate shows excellent varietal typicity with dark berry fruit flavours and juicy, soft tannins, mingled with a light touch of oak on the finish.</i>				
MONTEPULCIANO D'ABRUZZO, MARCHESI ERVANI				£22.00
<i>Red fruit with delicate hints of ripe cherry. Dry, soft taste and lightly tannic.</i>				
AMODO PINOT NOIR, PAVIA				£26.00
<i>Deep ruby red in colour with notes of blackberries and red fruit.</i>				
MARQUÉS DE MORANO RIOJA CRIANZA				£29.50
<i>Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.</i>				

CHAMPAGNE AND SPARKLING

	125ml	Bottle
DA LUCA PROSECCO	£6.95	£33.00
<i>Pear and peach fruit on a lively, yet soft and generous palate.</i>		
DA LUCA ROSATO SPUMANTE	£7.45	£35.00
<i>Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso.</i>		
LOUIS DORNIER ET FILS BRUT	£9.95	£49.50
<i>A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.</i>		
G.H. MUMM CORDON ROUGE BRUT		£55.00
<i>Distinctively soft and fruity without the assertive crispness and a slight toasty richness, a high proportion of Pinot in the blend.</i>		