

M E N U

Served all day

PRIX - FIXÉ

2 Courses - £14.80

3 Courses - £16.80

STARTERS

Crushed Avocado on Sourdough Toast (V)(VEG)

**

Soup of the Day

MAINS

Sumac Crusted Cauliflower Steak

Bok Choy, Courgette, Pomegranate & Kimchi (V)(VEG)

**

Beef Bourguignon

Mashed Potato & French Beans

DESSERTS

Apple Cake with Vanilla Ice Cream

**

Crème Brûlée A La Vanilla

PRIX - FIXÉ

2 Courses - £29.50

3 Courses - £33.50

STARTERS

Tian of Dorset Crab & Avocado

Gazpacho & Parmesan Tuile

**

Braised Pig's Cheeks with Garlic Mash & Pancotto

MAINS

Aberdeen Angus Beef Fillet

Sweet Potato Puree, Roast Mushrooms and Sugar Snaps

**

Roast Halibut Fillet

Spinach, Sprout Broccoli & Butter Lemon Dressing

DESSERTS

Any Dessert

SUNDAY ROAST

SIRLOIN OF BEEF - Yorkshire Pudding, Roast Potatoes & Glazed Root Vegetables

£11.90

STARTERS £4.90

CRUSHED AVOCADO

on Sourdough Toast (V)(VEG)

GRILLED GOAT'S CHEESE

Roasted Red Peppers, Mixed Leaves, Honey & Mustard Dressing & Toasted Almonds (V)

LOBSTER & CRAYFISH RAVIOLO

Steamed Spinach & Shellfish Nage

TIAN OF AUBERGINE & TOMATO

Walnut, Garden Leaves and Balsamic Reduction (V)(VEG)

OVEN BAKED CAMEMBERT

Sourdough Toast & Redcurrant Jelly (V)

PAN FRIED TIGER PRAWNS

Cooked in Garlic Parsley, Butter Rocket Salad & Chilli Aioli

WARM ASPARAGUS

Garden Leaves & Vegan Hollandaise (V)(VEG)

MOULES MARINIÈRE

Dash of Cream, Shallots, Garlic, Lemon & Parsley

BEEF TARTARE "LE MERCURY"

Shallots, Capers & Spices, Quail's Egg & Sourdough Bread

SPECIAL STARTERS

£7.50

TIAN OF DORSET CRAB & AVOCADO

Fennel & Granny Smith Apple Gazpacho

BRAISED PIG'S CHEEKS

Garlic Mash & Pancotto

MAINS £13.90

SUMAC CRUSTED CAULIFLOWER STEAK

Bok Choy, Courgette, Pomegranate & Kimchi (V)(VEG)

BEEF BOURGUIGNON

Mashed Potato & French Beans

SLOW COOKED SHOULDER OF LAMB

Butter Beans & Gratin Potato

PUY LENTILS & GRILLED ASPARAGUS

Truffle Oil, Cherry Tomato & Rocket Salas (V)(VEG)

ROAST BARBARY DUCK BREAST

Mashed Potato, Charred Onion, Savoy Cabbage, Orange & Grand Marnier Sauce

ROAST POUSSIN

Gratin Potato, French Beans & Dijon Mustard Sauce

PAN FRIED SEA TROUT FILLETS

Roast New Potatoes, Pak Choi & Lemon Caper Dressing

PAN FRIED SEA BREAM FILLETS

Jersey Royal Potatoes, Spinach Asparagus, Mango & Avocado Salsa

SLOW ROASTED PORK BELLY

Sauteed Curly Kale, Celeriac & Granny Smith Apple

CHAR-GRILLED RIB-EYE STEAK

with Peppercorn Sauce

SPECIAL MAINS

£27.00

ABERDEEN ANGUS BEEF FILET

Sweet Potato Puree, Roasted Mushrooms, & Sugar Snaps

ROASTED HALIBUT FILLET

Spinach, Sprout Broccoli & Butter Lemon Dressing

SIDES £3.45

French Fries

Sweet Potato Fries

Green Vegetables

Leek & Potato Mash

Basket of Bread £1.00

PARTY OFFER

3 Courses Meal - £16.80 Per Person

Available for Party of 10+

(V) = Vegetarian

(VEG) = Vegan

Menu & pricing subject to change any time. 10% optional service charge to be added for parties of 5+. For food allergies, please check the ingredients with your waiter.

DESSERTS MENU

@£4.90

Vegan Chocolate Brownie (V)(VEG)

Apple Cake *with Vanilla Ice-Cream*

Dark Chocolate Tart *with Ice-Cream*

Banoffee Pie *with Chocolate Sauce*

Crème Brulée *a La Vanilla*

Selection of Cheeses

SWEET WINES & PORT

	100ML	BOTTLE
GINESTET CLASSIQUE SAUTERNES	£5.95	£34.00
<i>Rich in honey and Sweet Floral tones with hints of Citrus Marmalade</i>		
FONESCA, CRUSTED PORT(PORTUGAL)	£6.95	£48.00
<i>Rich & warming. Enjoy with dessert or simply with a cup of coffee</i>		

LIQUEUR COFFEE

C O F F E E & T E A

Espresso	2.25
Double Espresso	2.75
Cappuccino	2.95
Café Latte	2.95
Mocha	3.50
Filter	2.25
Hot Chocolate	3.50
Earl Grey Tea	2.50
English Tea	2.50
Peppermint Tea	2.50
Camomile Tea	2.50

Irish (Jameson's)	4.25
Royal (Brandy)	4.25
Calypso (Tia Maria)	4.25
Monk (Baileys)	4.25
Cointreau	4.25
Russian (Vodka)	4.25

C O C K T A I L S

Espresso Martini	7.90
Old Fashioned	7.90
Margarita	7.90
Mojito	7.90
Jug of Pimms	14.00

BOTTOMLESS

PROSECCO or BLOODY MARY

£20p.p. for 90 minutes unlimited

Saturdays until 6:30pm

Sundays/Bank Holidays ALL DAY

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LE MERCURY, 140A UPPER STREET, LONDON, N1 1QY www.lemercury.co.uk

W I N E

L I S T

W H I T E

Cuvee Jean-Paul Gascogne Blanc de Blancs Sec, Cotes de Gascogne Vegan)

Medium-Bodied with Green fruits, flowers and figs

Mirabello Pinot Grigio,DOC Delle Venezie,Italy

Fresh dry White with floral and Citrus aromas

False Bay “Slow” Chenin Blanc , Coastal Region, South Africa

Dried herbaceous notes, with a creamy Lemon Character

Viognier. Domaine Montrose, IGP Côtes de Thongue (Languedoc, France)

Great Viognier from the south of France. A load of bright tropical fruit awaits

Adobe Reserva Sauvignon Blanc,Casablanca Valley(Organic)

Citrus Freshness balanced by good volume and persistence

Chardonnay, France

Fresh and textural with ripe stone fruit and Citrus Character

Sancerre, Pierre Brévin (Loire Valley, France)

Classic Sauvignon from its true home. Fresh cut grass & piles of character

R E D

Cuvee Jean-Paul Vaucluse Rouge,Vaucluse

Rhone red with ample rich fruit and an appealing herbal freshness

Conviviale Montepulciano d’Abruzzo ,Italy

Intense with Cherry,ripe plum fruit and an appealing herbal freshness

Merlot,France

Ripe Plum and Red Cherry with Spice, Savoury notes

La Perdrix Solitaire Malbec, Pays d’Oc ,France

Complex,with fine raspberry and red-fruit flavours

Adobe Reserva Cabernet Sauvignon(Organic)Chile

Attractive aromas of blackberry accompanied by Spicy notes

Chateau Dallau, Bordeaux Superieur ,France

Ripe Plum and Red Cherry with Spice, Savoury notes

Pinot Noir (Marlborough, New Zealand)

Bursting with bright red fruit & wild herb aromas, elegant and silky

R O S É

Pinot Grigio Blush Rosé, Previata (Venice, Italy) (VEGAN)

Fruity and refreshing with flavours of apricot, peach & strawberries

Rosé d’Anjou, Pierre Brévin (Loire Valley, France)

Pale & refreshing Rosé with pleasantly lingering aromas. Perfect for any time

CHAMPAGNE & PROSECCO

Les Fleurs Blanches,Vin Mousseux(Organic)

Bright and Lively with White flower aromas.

Lanson Champagne Black Label Brut

Perfectly crisp & dry with refreshing acidity & vanilla notes

175ml	250ml	Bottle
4.95	6.75	19.50
5.25	7.25	21.00
5.75	7.50	22.00
6.25	8.75	25.00
6.50	8.95	26.50
		34.00
		44.00

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4.95	6.75	19.50
5.25	7.25	21.00
5.75	7.50	22.00
6.25	8.75	25.00
6.50	8.95	26.50
		34.00
		44.00

175ml	250ml	Bottle
4.95	6.75	19.50
6.25	8.50	24.00

125ml	Bottle
5.25	25.00
11.00	59.00



Le Mercury Lunch & Brunch



9am to 4pm

Menu

Cornbread with peanut butter and jam	£5.30
Granola with fruit, Greek yoghurt, and honey	£7.80
Sweetcorn Fritters with halloumi, avocado and poached egg	£9.50
Pulled Pork with poached egg hollandaise and coleslaw	£9.80
Baked eggs with wild mushrooms, Feta & truffle cream	£8.50
Cured salmon with beetroot and horseradish cream	£8.50
French toast Brioche with bananas, berries and banana cream	£6.50
Smoked salmon, avocado, poached egg	£8.50

Almighty Vegan Breakfast:

Scrambled Ackee, aubergine bacon, vegan sausage, butter beans, wild mushrooms and sauté potatoes	£9.80
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Almighty Breakfast:

Cured bacon, sausage, any-way two eggs, butter beans, wild mushroom and sauté potatoes	£9.80
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Le Mercury Restaurant

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