

MERCURE

HOTELS

Restaurant Menu

available 6pm - 9pm

Our menus have been created by our head chef and Chester's culinary scenes finest chef, Chester born James Pierce. Drawing on his experiences from the Chester Grosvenor, Peckforton Castle and most recently, the highly acclaimed Hotel Indigo, The Forge. The seasonal menu's combine classic flavour combinations and showcase his flair and passion for flavour. The team at Mercure Chester hopes your experience is enjoyable.

Starters

- Warm focaccia with balsamic and olive oil £6 (DF) (s)
- Pea and wild garlic quiche with candied walnuts £7 (V)
- Buffalo mozzarella and plum tomato with locally foraged wild garlic £6 (GF/V) (s)
- King prawn pil pil with lime, garlic and chilli on freshly made focaccia £9 (DF)
- Katsu chicken thigh with puffed wild rice £7 (DF) (s)
- Char sui pulled pork (or pulled jackfruit) boa bun with spring onion and BBQ soy sauce £8 (VE option)

Mains

- Beef feather blade served with sauce vierge, mash, kale crisps and red wine jus £20 (GF)
- Seabass fillet served with sauté new potatoes, asparagus and white wine cream sauce £21 (GF)
- Chicken Caesar salad with croutes, gem, anchovies, Caesar dressing and shavings of parmesan £17.95 (s)
- English summer salad served warm with gem lettuce, asparagus, tender stem broccoli, crushed potatoes and peas £13 (GF/VE) (Add Chicken £5 or Seabass £9)
- 8oz dry aged sirloin steak with confit tomato and chunky chips £28 (GF/DF)
- Classic beer battered cod and chips with mushy peas, tartar sauce and lemon shield £17.50 (DF) (s)
- Buttermilk style Quorn fillet with katsu sauce and long grain rice £14.95 (VE) (s)

Sides

- Green vegetables, asparagus, tender stem broccoli £5.50 (GF/VE)
- Side salad, mixed leaves with cucumber, cherry tomato, pickled red onion and mustard dressing £5 (VE/DF)
- Chunky Chips (GF/DF) £3.95
- Miso glazed mushrooms £3.95
- Onion Rings £4.50

Sauces

- Peppercorn sauce £3.50 (GF)
- Blue cheese sauce £3.50 (GF)
- Red wine jus £3.50 (GF)

Desserts

- Rocky road chocolate brownie, marshmallow fluff and caramel sauce £7 (s)
- Lemon meringue pie £7
- Baked vanilla cheesecake with raspberry compote £8
- Fresh fruit salad and sorbet £6 (GF/VE)
- 3 Scoops of ice creams (GF) £5.95 (s)
- Clotted Cream | Belgian Chocolate | Honeycomb

(s) included in the £22 2 course dinner inclusive package

A discretionary 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge.

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes.