



MERCANTE

LONDON RESTAURANT FESTIVAL

A GLASS OF PROSECCO ON ARRIVAL

STARTER

Seared Mackerel, fennel and friggitelli salad

Pork jowl, burnt shallot caramel, celeriac purée

Almond curd parfait Sicilian style

MAIN

Rabbit confit, raw chestnut, Marsala jelly

Seabass Guazetto with clams and girolles sauce

Duck egg in crispy "Capelli d'Angelo" pasta, parmesan broth,
black truffle

DOLCI

Bustrengo polenta and apple cake, apple jam and rum custard

Wine poached pears, chocolate torte with crushed amaretti,
salted caramel and pear sorbet

Selection of ice-creams or sorbets

All prices are inclusive of vat at the current prevailing rate. 12.5 % Service charge at your discretion. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any special dietary requirements that we should be made aware of when preparing your menu request.