

SEASONAL COCKTAILS

COSMOPOLITAN Smirnoff vodka, Cointreau, cranberry juice, splash of lime, flamed orange peel	£8.00
BOMBAY BRAMBLE Bombay Sapphire gin, lemon juice, sugar syrup, Chambord	£8.00
CLASSIC MOJITO Bacardi rum muddled with fresh mint, lime, brown sugar, soda	£7.50
FRENCH 75 Bombay Sapphire gin, Champagne, lemon juice, sugar syrup	£9.75
MANHATTAN Jack Daniels, Martini Rosso, Angostura bitters served over ice	£7.50
ESPRESSO MARTINI Smirnoff vodka, Kahlua, espresso coffee	£8.00

WINE BY THE GLASS

WHITE	175ml	250ml
Cuvée Vignerons, France, elegant, light, dry, hint of citrus fruits	£5.50	£7.50
Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Chile, herbs, cut grass, tropical fruit	£6.75	£9.00
ROSÉ	175ml	250ml
Antonio Rubini Pinot Grigio Rosé della Venezie, Italy, wild flowers, vanilla with strawberry	£5.75	£7.70
RED	175ml	250ml
Rare Vineyards Pinot Noir, France, velvety cherry and blueberry flavours, oak spice	£6.50	£8.70
Portillo Malbec, Uco Valley Argentina, plum, blackberries, vanilla	£7.25	£9.80

SPECIALITY BEER

Sharps Doombar 500ml	£4.90
Singha Beer 330ml	£4.40
Goose Island IPA 355ml	£4.60



EU Food allergen information contained within menu items is available via QR code or from a team member. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate. A 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. If your stay is inclusive of dinner you are welcome to choose items on the main menu to the value of £22.00, any additional balance will be charged to your account.

THE BRASSERIE

SHARING PLATES & NIBBLES

Today's breads with balsamic and basil oil (v)	£2.50
Marinated mixed olives, lemon & parsley oil (v) (GF)	£4.00
Garlic and parsley flatbread (v) (add mozzarella cheese £0.75)	£3.75
Tortilla chips, mozzarella, spring onion, guacamole, sour cream, salsa (v) (GF) (add chilli beef £2.50)	£5.95
Roasted nuts & root vegetable crisps (v)	£3.00

TO START

Freshly made soup, bread selection (v)	£5.50
Goats' cheese, maple caramelised walnuts, balsamic beetroot, spinach, red apple (v) (GF)	£5.75
Prawn cocktail, king prawns, baby gem, crispy shallots	£6.50
Gorgonzola & walnut tortellini, nut brown butter, crispy sage, chestnuts (v)	£6.50
Crispy chilli beef, shredded stir fry vegetables, spring onion, sesame seeds (served as a main with egg noodles £13.50)	£6.75
Chicken, duck & red onion terrine, toasted tomato bread, celeriac remoulade, watercress	£6.25

CHEF'S SIGNATURE £6.50

Deconstructed black pudding Scotch egg, chorizo salad

“A light and tasty warm salad. Simple ingredients which when combined transform into a comforting and full flavoured starter which goes well with a selection of warm breads.”

DREW FIELDING - HEAD CHEF
MERCURE SWANSEA

SIDE ORDERS

Wilted spinach, garlic butter (v)	£3.25
Braised red cabbage (v)	£3.25
Twice cooked chips (v)	£3.75

TO FOLLOW

Roasted lamb rump, potato bubble & squeak, buttered kale, carrot ribbons, red wine jus (GF)	£16.75
Corn fed chicken breast, fondant potato, parsnip puree, wild mushroom cream sauce	£14.50
Steak & Doombar ale pie, creamy mash, braised red cabbage	£13.75
Potato gnocchi, courgette strips, peppers, tomato & torn basil sauce, Italian cheese (v)	£13.50
Smoked cod loin, herb crust, potato cake, buttered kale, chive cream sauce	£15.95
King prawn linguini, roast cherry tomato & herb chilli oil	£15.50
Tandoori spiced chicken skewers, sweet potato fries, crisp salad, cucumber raita	£14.25
Roasted vegetable Jalfrezi, steamed rice, mango chutney, garlic & coriander naan bread (v)	£13.25
Chicken tikka masala, rice (or chips or half & half!), naan bread, mini poppadoms, mango chutney	£14.50

HEALTHY OPTION 🌱

Superfood salad – cauliflower cous cous, mini falafel, avocado, spinach, pomegranate, dried cranberries, peas, pumpkin & sunflower seeds, mint, lemon dressing (🌱)	£11.50
Superfood salad with seared butterfly chicken breast or salmon fillet	£14.75

FISH AND CHIPS

Beer battered haddock, mushy peas, twice cooked chips, tartare sauce	£13.50
Sweet potato fries (v)	£3.75
Tempura battered onion rings (v)	£3.75
Rocket and sunblush tomato, pesto salad (v) (GF)	£3.75

STEAK

Great British beef carefully selected from Traditional British farmers

All steaks are aged for a minimum of 21 days on the bone and a further 7 days after removing from the bone to give a 28 day aged taste and texture

Served with twice cooked chips, grilled plum tomato, field mushroom, watercress

100z Sirloin	£23.50
Black peppercorn, blue cheese, tarragon Béarnaise or paprika & herb butter (v)	£2.00

CHEF'S SIGNATURE £25.00

Fillet steak wrapped in pancetta, garlic fondant potato, buttered Savoy, roast shallots, mushroom & port jus

“I constructed this fillet steak dish purely on the basis of decadent popularity! Most people enjoy the treat of a fillet steak, this recipe marries lots of popular flavours and the presentation is easy on the eye.”

DANNY MARTIN – SOUS CHEF
MERCURE YORK FAIRFIELD MANOR

BURGER COLLECTION

Classic – 100% British premium steak, brioche, salad, mayo, tomato chutney, twice cooked chips	£13.75
Blue – 100% British premium steak, brioche, crispy bacon, blue cheese (or Cheddar), salad, mayo, twice cooked chips	£14.50
Ranch – 100% British premium steak, brioche, onion rings, crispy bacon, barbecue relish, coleslaw, twice cooked chips	£14.75
Seared chicken breast, brioche, Monterey Jack, pancetta, salad, barbecue sauce, twice cooked chips	£13.75
Falafel burger, grilled halloumi, brioche, baby gem, red onion chutney, cucumber raita, twice cooked chips (v)	£13.25

(V) are suitable for vegetarians
(🌱) are suitable for Vegans
(GF) Gluten free

🌱 These dishes comply with PLANET 21 guidelines on a balanced diet

PLANET 21 is Accor's global sustainable development programme.

