

mercy
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Served 9am – 4pm
No service charge, tips welcome.

Sourdough Toast ^{GFO VGO} 4.5	Sweetcorn & Cheddar Fritters ^{GF V} 11
Slathered with cultured butter & your choice of house seasonal jam, marmalade, Somerset honey, or Marmite	Topped with avocado, house spiced ketchup, spring onion
Bircher Muesli ^{GFO VG} 6.5	add 2 Poached Eggs +3
Fresh banana, seasonal compote, oat milk soaked oats & granola crumb	Steak & Eggs 12.5
Bacon Roll ^{GFO} 6	Medium rare flat iron steak on a duck fat potato rosti with two free range fried eggs & chimichurri sauce
Smoked back bacon, with ketchup or classic brown sauce, toasted brioche bun	Fried Chicken Burger 12.5
Bacon & Egg Roll ^{GFO} 8	Buttermilk fried chicken, house kimchi, garlic aioli, toasted brioche bun
Free range fried egg, smoked back bacon, smoked cheese, house chilli jam, toasted brioche bun	add French Fries +3
Rosti ^{GF VG} 10	Mercy Beef Burger 12.5
Sweet potato rosti, za'atar wild mushrooms, roasted greens, house chilli jam	6oz organic beef patty, spiced ketchup, American cheese, fried egg, crispy onions, gherkins, toasted brioche bun
add 2 Poached Eggs +3	add French Fries +3
Mercy French Toast 11	Rosti Burger 12
All butter brioche, choose either caramelised bananas, vanilla mascarpone, chocolate sauce	Sweet potato rosti, Sriracha mayo, American cheese, fried egg, crispy onions, toasted brioche bun
or smoked back bacon & maple syrup ^V	add French Fries +3
Eggs Any Way ^{GFO} 8	Roast Aubergine Flatbread ^{VG} 10
Two free range eggs prepared how you like 'em, buttered sourdough toast	Served with dill yoghurt, pomegranate seeds, pickled red onion, crispy cavolo nero
add Hash Browns +1.5	Bread & Butter Pudding 6.5
add Smoked Back Bacon +2.5	White chocolate and croissant bread and butter pudding with Marshfield vanilla ice cream
or Smashed Avo	
add Smoked Salmon +3	
Mercy Benny ^{GFO} 12.5	
Two free range soft poached eggs, truffle hollandaise, chive oil, toasted English muffin	
Choose from smoked back bacon, za'atar wild mushrooms, or smoked salmon	
Turkish Eggs ^{GFO} 10	
Two free range soft poached eggs in garlic yoghurt & chipotle butter with za'atar & toasted sourdough	

See chalkboard
for daily specials.
Salads coming soon

EXTRAS + SIDES

Kimchi ^{GF} 1.5
Za'atar Wild Mushrooms ^{GF VG} 2
Egg (x1 how you like 'em) ^{GF} 1.5
Smoked Back Bacon (x2) ^{GF} 2.5
Smashed Avo ^{GF VG} 2.5
Hash Browns (x2) ^{GF VG} 1.5
Smoked Salmon ^{GF} 3
French Fries ^{GF VG} 3

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JAFFLES From 10am

all 6.5

Classic clamshell toasties from our beloved Jaffle iron

Ham, mature cheddar & hash browns with our spiced ketchup on the side

Smoked applewood cheese, mature cheddar, house kimchi

Plant-based mozzarella ^{VG} cheese, pesto, roasted peppers

VG - Vegan | VGO - Vegan Option
GF - Gluten Free | GFO - Gluten Free Option

ALLERGENS

Please make staff aware of any allergies or dietary needs you may have. We'll do our best to accommodate you.

MILKSHAKES 6.5 LIKE THE MOVIES ^{VGO}

2 scoops of Marshfield ice cream with your choice of dairy *or* oat milk

Served 'til 4pm

Vanilla ^{GF}

Classic vanilla syrup

Tiramisu

Espresso, savoiardi biscuits, chocolate

Crunchy Nut No vegan option

Crunchy Nut Cornflakes, honey

Chocolate Brownie

House brownies with chocolate ice cream & chocolate sauce.

Strawberry ^{GF}

Fresh strawberry compote

OUR SUPPLIERS

Reg the Veg Over the road

A proper greengrocer with 50 years of expertise. Just a short stroll over the road, we speak to them directly to get the best quality produce daily.

The Story Farms Somerset

Their mission is to give their customers a true and honest story behind everything they eat from field to fork. They only work with ethical farmers to provide the best quality and most flavoursome meat on offer.

St Ewes Truro, Cornwall

Anywhere you see eggs on our menu, they're from this family run, multi-award winning, free-range egg producer. In our opinion, they're truly the best eggs around.

Kingfisher Brixham Devon

Any fish you see is sourced from the world famous Brixham Fish Market.

Butter Osborne Bakes Somerset

Our head chef's own mother-in-law lovingly bakes all of our gluten-free breads.

A Note About Milk

In an effort to remove plastic entirely from our milk supply chain, we're working with Bruton Dairy, and Rogue Oat to build a kegged milk system.

This isn't easy for a small cafe, so massive thanks is owed to New Cut Coffee for the inspiration and help in getting this challenging system set up, and to our suppliers for making it work.

Bruton Dairy Bruton, Somerset

A family dairy producing the finest quality traditional Somerset milk and cream from higher welfare heards.

Rogue Oat Chippenham, Cotswolds

Barista quality oat milk, grown and processed in the Cotswolds by third-generation farmers Flo and Jo.