

While You Browse £3.20

Whitebait & Tartare
Marinated Olives
Roast Chorizo
Boquerones & Chimichurri
Halloumi Pakora



Aperitif

Prosecco
Bellini
Aperol Spritzer
Sherry
Gin Cocktail

Welcome to The Mermaid...

We wish you a very merry Christmas and hope you enjoy the festive season!

Festive Larder

Parsnip & Celeriac Ravioli with Scarlet Kale, Jerusalem Artichoke Puree, Salsify Crisps & Apple Puffs £8.20
Pheasant Ragu, Wild Mushrooms, Roasted Chestnuts, Smoked Bacon Crumb, Marjoram & Parmesan Crisp £8.10
Seabass with Saffron Linguini, Basil Aioli, Langoustine Bouillabaisse, Compressed Celery & Oyster Leaves £9.00
Pigeon Breast with Ginger Poached Pear, Orange Chicory Salad, Toasted Almond Tuile & Lemon Thyme £8.60

Festive Sauce

Choice of Turkey or Glazed Christmas Ham with Romanesco & Sage Wedges, Leek Hay, Parsnip Puree, Brussels and Bacon, Crisp Scarlet Kale, Baby Roast Potatoes & Chestnut Bread Sauce £20.50
Spinach Ricotta & Olive Spanakopita, Israeli Cous Cous, Pepper Hummus, Puffed Chick Peas & Kohlrabi £19.50
Duck Breast, Potato Fondant, Celeriac & Truffle Puree, Wild Mushrooms, Brazil Nuts & Tarragon Jus £21.00
Halibut, Basil Gnocchi, Puffed Wild Rice, Quinoa Red Lentil & Edamame Beans Salad, Sesame & Tahini £22.50

Chateaubriand 18 oz. for Two to Share

(Limited Availability, Minimum Waiting Time 25m) £64.00

A Thick Cut Tenderloin Fillet Served with Potato Boulangere, Seasoned Vegetables & Truffle Sauce

We Recommend the Perfect Marriage with Steak; Corbieres, Chateau Haut Gluon, a 2009 Red Wine in a Vintage Port Bottle

Dry Aged Marinated Steak

Side Condiment £1.50

Sirloin 10 oz. £21

Port & Peppercorn

Ribeye 10 oz. £23

Chimichurri

Fillet 8 oz. £27

Spiced Mustard Butter

Accompanied by Potato Boulangere, Cured Vegetable Salad, Tobacco Onions, King Oyster Mushrooms, Cherry Tomatoes & Germinated Rapeseed Salad

Sides £4.50

Thai Spiced Prawn Crackers

Black Pudding Bon Bons

Roast Chorizo

Spanish Salted Corn & Nuts

Devilled Whitebait & Tartare

Chips

Salt & Pepper Squid with Asian Vegetables

Tempura Tiger Prawns

Halloumi Pakora

Cheese & Garlic Bread

Boquerones with Chimichurri

Buttered Green Vegetables

Tobacco Onions

Caramelised Nuts

Welsh Rarebit

All Our Food is Freshly Prepared & Cooked to Order, Please Be Patient at Busy Times

Please Ask for Available Menus to Suit Any Requirements & Allergies

We have a wide range of Vegan Wines, please look out for the  in the Wine List



Transition

£4.50

Golden Beetroot Sorbet with an Orange Oat Crumb, Cocoa Nibs, Apple Crisp & Lemon Thyme
A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

Festive Pastry

Frosty the Snow Man

£10.80

A Festive Plate of an Iced Carrot Mousse, Carrot Cake, Crisp Meringue, Goats Milk Sorbet, Liquorice Gel & Butter Snow Marries Perfectly with a Glass of 'Late Harvest Sauvignon Blanc' 2011

Banana & Pink Peppercorn

£8.90

Banana Baklava in Rum Caramel with Pink Peppercorn Crisp, Blueberry Tartare, Cinnamon Struzel, & Honeycomb Pair's Beautifully with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

Orange, Lemon, Lime & Parsley

£9.10

Orange Poached Meringue with a Lemon Lime Parsley Tart, Burnt White Chocolate Crunch & Blood Orange Sorbet Perfectly Combined with a Glass of Tokaj, Noble Late Harvest, Katinka (Hungary) 2013 ABV 12%

Traditional Christmas Pudding

£8.70

Christmas Pudding with Candied Citrus, Brandy Butter & a Plum Pudding Espuma Marries Well with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%

Homemade Ice Cream: Vanilla Tonka Bean, Coconut & Cardamom, Chocolate & Blackbean, Goats Milk

Homemade Sorbet: Greek Yoghurt or Green Thai £1.80 per scoop

Perhaps You Would Like to See our Carefully Selected List of Artisan Cheeses and Notable Ports?

Freshly Ground 'Black Dragon' 100% Fairtrade Coffee

A blend of the very best South American coffee beans with a touch of the Far East for balance With a hint of premium Vietnamese Dragon Ball to give the blend body and bite.

Three Petit Fours; Yuzu Fudge, Chocolate Moelleux, Popping Vimto Gum with a Coffee of Your Choice £5.95

Regular Coffee / Decaf Regular £2.95

Cappuccino £2.95

Latte £2.95

Espresso £1.50

Double Espresso £3.00

Liquor Coffee £6.50

Cadburys Hot Chocolate, Cream & Dustings of Cocoa £3.00

Black Forrest Hot Chocolate, with Cherry Brandy, Cream & Dustings of Cocoa £6.50

Baileys Flat White Martini £7.50

Buddha Tea Selection

100% Natural Herbal Supplement in an Unbleached Tea Bag £2.90

Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender & Rose Chakra, English Breakfast Tea, Earl Grey, Sencha Green Tea

or

A Pot of Fresh Mint Tea £2.60