

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!

Amuse Bouche

£4.50

Cured Salmon Lollypops with Wasabi Crème Fraiche, Tarragon Soil, Rock Samphire & Dill Ice Cream

Festive Larder

Parsnip & Celeriac Ravioli, Herbed Black Pudding, Wild Mushroom Fricassee, Lemon & Red Mustard Frills £8.70

Tarragon Tiger Prawns, Baby Fennel, Smoked Bacon, Cauliflower Velouté, Truffle Duxelle & Bronze Fennel £8.90

Pigeon Breast, Ginger Poached Pear, Orange Chicory Salad, Roquefort Mousse, Almond Tuile & Thyme £8.60

Seabass with Saffron Linguini, Basil Aioli, Langoustine Bouillabaisse, Compressed Celery & Oyster Leaves £9.20

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 £21.50

Spinach Ricotta & Olive Spanakopita, Israeli Cous Cous, Pepper Hummus, Puffed Wild Rice & Kohlrabi £19.50

Duck Breast, Potato Fondant, Celeriac & Truffle Puree, Girolle Mushrooms, Spiced Pecans & Tarragon Jus £21.50

Halibut, Basil Gnocchi, Mixed Quinoa Lentil Salad, Edamame Beans, Coriander Crackers & Tahini Sauce £23.70

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 & Tarragon Butter

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

Sides £4.50

Thai Spiced Prawn Crackers

Black Pudding Bon Bons

Roast Chorizo

Spanish Salted Corn & Nuts

Deville 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 a Bitter Sweet Orange Oat Granola, Cocoa Nibs, Orange Pearls & Purple Shizo
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

£9.10

*Banana Baklava with Pistachios, Sesame & 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

£9.20

*Orange Poached Meringue with a Lemon Lime Parsley Tart, Burnt White Chocolate Crumb & 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: Pineapple & Thai Basil 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; Festive Spiced 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