



Curry Thursday

09/11/17

Three Chefs Compete to Make the Most Delicious & Aromatic Curries from all around the World, you be the Judge

Singapore Shredded Chicken

with mixed peppers, red onions, soy & coriander



Thai Lemongrass King Prawn

with pac choy, ginger & fennel



Malaysian Gulai Daun Ubi

with sweet potato stewed in coconut, kaffir lime & ginger



All Served with a Homemade Chapati and Spiced Rice

Choice of Curry for **£12** or Enjoy a Taste of Each for **£16**

Add a Refreshing Tiger Beer for Only £2

Wine to Match? With 15% off if you order a bottle (Exclusive to Curry Thursday)

Primitivo Di Manduria 2013 (Italy) ABV 14%

A beautifully balanced red, with poise and refinement despite its full-bodied style. It has an intense bouquet of dark berry fruits, with blackcurrants, blackberries and black cherries bursting through on the palate.

Only £29.75

Guindalera "Calvente Moscatel" Alexandria 2013 (Spain) ABV 13%

A fantastic white wine which on the nose offers Peach, Grapefruit, Pineapple and Orange Blossom. On the palate is elegant, fresh and balanced with hints of Peach and Pineapple.

A wine exclusive to The Mermaid.

Only £28.70



SIRLOIN TUESDAY

Enjoy a Juicy 10oz Locally Sourced Sirloin Steak and a Glass of Wine, Pint of Beer or Soft Drink for Only £20

Vegan Alternative Available

FISH WEDNESDAY

Every Wednesday Our Chefs Create an Imaginative Dish Using Freshly Caught Fish – Enjoy with any Starter or Dessert for Only £22

CURRY THURSDAY

On Thursdays Three of Our Chefs Compete to Create the Most Flavoursome & Aromatic Curry...

Choose One for £12 or Enjoy a Taste of All Three for £16

Add a Refreshing Tiger Beer for Only £2

All Served with Homemade Chapati & Lavender Infused Rice

SUNDAY LUNCH

Make yourself Comfortable and Indulge in a Three Course Sunday Lunch – and the best part? You can leave the washing up to us!

Three Courses Are Optional