



The Mermaid's

SIX COURSE TASTING MENU

*Homemade Wholemeal Soda Bread with Beurre Noisette Butter
& Bronze Fennel Salt*

*Soft Shell Crab with a Lemon & Lime Leaf Puree and Soy,
Coriander Shrimp Crackers, Crisp Chilli, Ginger & Spring
Onion Salad*

*Pulled Jack Fruit in a Boa Bun, Pickled Cucumber, Red Cabbage
Salad & Cilantro, served with Smoked Mermaid Siracha*

*Venison with Chervil Potato, Gorgonzola & Broccoli Puree,
Wild Rice Crumb, Braised Figs & Tarragon Jus*

*Coconut, Lemongrass & Ginger Ice Cream with Spiced Ginger
Gel, Caramelised Salted Pecans, Coconut Pecan Crumb &
Lemon Sorrel*

*Sweet Green Thai Souffle with a Hint of Green Chilli, Lime
Sherbet, Coconut Crumb with a Pineapple & Basil Sorbet*

£95 FOR TWO, 6 COURSES EACH



Simply Sweets

19TH SEPTEMBER 2018

Bread & Butter

Brioche with Peanut Butter & Jam

Ham, Egg & Beans on Toast

Honey Glazed Watermelon with Coconut,
Mango & Toasted Angel Cake

Fish & Chips

Cinnamon, Cardamom & Ginger Battered Pineapple, Lost Bread with Basil
Peas & Crème Fraiche Tartare Sauce with a Slice of Lemon

Twister

Strawberry, Basil & Goats Milk

Baked Alaska

Lychee, Guava & Dragon Fruit

