

While You Browse £3.50

Marinated Olives
Caramelised & Salted Nuts



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!

Christmas Market Taster

£4.50

Homemade Bratwurst with Toasted Rye Bread, Tarragon Sauerkraut Salad & Smoked Mermaid Siracha Sauce

Festive Larder

Forest of Wild Mushroom with Crisp Kale Soil, Sautéed Morels, Salsify Crisps, Shaved Truffle & Chervil £9.40

Rosemary Flamed Mackerel, Pickled Cucumber, Buttermilk & Dill Oil, Marinated Keta & Dill Ice Cream £8.70

Pigeon Breast with Red Current Lyonnaise Shallots, Balsamic Figs, Game Crisps & Smoked Tarragon Sauce £8.60

Buttered Langoustines with a Basil Pearl, Wasabi Crumb, Pickled Ginger Kohlrabi, Micro Fennel & Seaweed £9.60

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 £21.50

Sri Lankan Roasted Baby Cauliflower, Spiced Quinoa & Buckwheat, Coconut Roti & Pepper Cumin Crisps £19.50

Smoked Duck Breast, Scotch Quail Eggs, Potato Fondants, Buttered Krones, Celeriac & Mushroom Puree £21.50

Lemon Sole, Truffle Gnocchi, Confit Leek Hearts, Watermelon Turnips, Snap Dragons, Lemon Lime Puree £23.70

Chateaubriand 18 oz. for Two to Share (Limited Availability, Minimum Waiting Time 25m) £64.00

A Thick Cut Tenderloin Fillet Served with Garlic & Thyme Fondant Potato, 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 £2.00

Sirloin 10 oz. £23

Blue Cheese Butter

Ribeye 10 oz. £25

Port & Peppercorn

Fillet 8 oz. £29

Chermoula (African Herb Relish)

Accompanied by Roasted Garlic New Potatoes, Carrot & Celeriac Remoulade, Blue Cheese Beignets, Smoked Chestnut Mushrooms, Cherry Tomatoes & Germinated Rapeseed Salad

Sides £4.50

Thai Spiced Prawn Crackers

Sweet Pepper Drop Micro Salad

Roast Chorizo

Tempura Okra & Siracha Mayonnaise

Deville Whitebait & Tartare

Chips

Salt & Pepper Squid with Asian Vegetables

Tempura Tiger Prawns

Halloumi Pakora

Cheese & Garlic Bread

Boquerones with Chimichurri

Buttered Green Vegetables

Blue Cheese Beignets

Caramelised Nuts

Welsh Rarebit

Bruschetta

Spanish Salted Corn & Nuts

Wasabi Nuts

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

Green Apple & Lemon Thyme Sorbet with Bitter Orange Granola, Lemon Sorrel, Rum & Pear Gel
A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

Festive Pastry

Frosty the Snow Man

£10.80

Iced Sticky Toffee Mousse with Vanilla Milk Sorbet, Crisp Meringue, Date Gel, Candied Walnut & Butter Snow
Perfectly complemented by a Glass of 'Late Harvest Sauvignon Blanc' 2011

Passionfruit Panacotta

£9.10

Confit Passionfruit Seeds with Sugar Grapes, Apricot Gel, Lemon Zest Tuile & Apple Blossom
Pair's Beautifully with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

Traditional Christmas Pudding

£8.70

Christmas Pudding with Candied Citrus, Brandy Butter & a Plum Pudding Espuma
Marries well with a Glass of Tokaj, Noble Late Harvest, Katinka (Hungary) 2013 ABV 12%

Mississippi Mud Pie

£10.90

Iced Frangelico Parfait with a Caramel Pulled Hazelnut, Coca Nib Crumb, Chocolate Fudge Sauce & Goats Milk Sorbet
Excellent with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%

Homemade Ice Cream: Vanilla Tonka Bean, Plum Pudding, Chocolate & Orange, Goats Milk

Homemade Sorbet: Lemon & Sage or Pomegranate & Ginger £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, Vimto Wine 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