

While You Browse £3.50

Marinated Olives  
Caramelised & Salted Nuts



Welcome to The Mermaid...

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

Aperitif

Prosecco  
Bellini  
Aperol Spritzer  
Sherry  
Gin Cocktail

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 Kale Soil, Pickled Shimeji, Crisp Cauliflower, Cepe Twigs & Chervil Moss £9.20

Rosemary Flamed Mackerel, Compressed Cucumber, Dill Oil & Buttermilk, Oyster Leaves & Dill Ice Cream £9.00

Pigeon Breast with Cranberry Lyonnaise Shallots, Balsamic Figs, Chestnut Nut Crumb & Smoked Sauce £8.90

Nasturtium Langoustines, Basil Pearl, Wasabi Crumb, Pickled Ginger Kohlrabi & Caramelised Baby Fennel £9.90

Festive Sauce

Choice of Turkey or Glazed Christmas Ham with Romanesco & Sage Wedges, Leek Hay, Brussels & Bacon, Parsnip Puree, Crisp Scarlet Kale, Baby Roast Potatoes & Chestnut Bread Sauce £21.50

Sri Lankan Baked Baby Cauliflower, Cumin Crisps, Coconut Roti, Quinoa, Semi Sambol & Coconut Sauce £19.70

Smoked Duck Breast, Scotch Quail Egg, Crone Artichokes, Salsify, Sautéed Kale, Celeriac & Truffle Puree £22.50

Lemon Sole Cured in Dill with Violet Potatoes, Turned Turnips, Leek Hearts, Crisp Nori & Lime Puree £24.70

We also have pan fried **Hake** as an available alternative fish £20.50

Chateaubriand 18 oz. for Two to Share

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

A Thick Cut Tenderloin Fillet Served with Garlic & Roasted New Potatoes, Seasoned Vegetables & Truffle Sauce

We recommend the perfect marriage with Steak our lovely Château Fitère 2010 Madiran from France, a very well-aged red wine.

Dry Aged Marinated Steak

Side Condiment £2.00

Sirloin 10 oz. £23

Chimichurri (Argentine Herbs with Lemon & Paprika)

Ribeye 10 oz. £25

Port & Peppercorn Sauce

Fillet 8 oz. £29

Blue Cheese Butter

Accompanied by Garlic & Rosemary Roasted New Potatoes, Celeriac & Truffle Remoulade, Smoked Chestnut Mushrooms, Tobacco Onions, Yellow Cherry Tomatoes & Germinated Rapeseed Salad

Sides £4.50

Thai Spiced Prawn Crackers

Sweet Pepper Drop Micro Salad

Roast Chorizo

Wasabi 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

Bruschetta

Spanish Salted Corn & 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

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

£4.50

### Festive Pastry

#### Frosty the Snow Man

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

£10.80

#### Passionfruit Panacotta

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

£9.10

#### Traditional Christmas Pudding

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%

£8.70

#### Mississippi Mud Pie

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%

£10.90

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

**Homemade Sorbet:** Lemon & Sage or Passionfruit & Sesame £1.80 per scoop

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

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### 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