



# *The Mermaid's*

## 6 COURSE TASTING MENU

*Homemade Wholemeal Soda Bread with Beurre  
Noisette Butter & Kombu Salt*

*Avacado & Cucumber Sushi, Papaya & Crushed Nut Salad, Hoi  
Sin Sauce, Pink Pickled Ginger, Wasabi & Red Dulce Sorbet*

*Soft Shell Crab, Lemon & Lime Leaf Puree, Coriander Crackers,  
Crisp Chilli, Ginger & Spring Onion Salad*

*Mexican Lamb Rump & Braised Neck, Spiced Avacado Puree,  
Romasco Pepper Salsa, Black Bean & Quinoa Salad, Puffed  
Wild Rice & Cumin Sauce*

*Cherry & Black Pepper Sorbet with Bitter Orange Crumb, Lime  
Sherbet & Candy Zest Puree*

*Kalamansi & Lemon Sweet Pastry Tart with Candied Orange  
Zest, Kalamansi Gel, Coconut Crumb, Crisp Ginger Meringue  
& Kalamansi Sorbet*

£95 FOR TWO



## Sirloin Tuesday

Relax and Enjoy a juicy 100z 28-day dry aged Sirloin Steak with a Glass of Wine, Pint of Beer or a Soft Drink all for only £22

Vegan Alternative Available 

Served with Roasted New Potatoes, Carrot & Celeriac Remoulade, Garlic Portobello Mushroom, Tobacco Onions, Cherry Tomatoes & Germinated Rapeseed Salad

## Surf & Turf Wednesday

Each week we will select a lovely cut of beef and some fish options to enjoy our mix of Steak with Fish £19.50

Also, select a small Wine or Draught Beer for only £2.50

## Curry Thursday

Challenge Day for The Kitchen! Three of our Chefs Compete to make the Most Flavoursome & Aromatic Curry, It Can Get Quite Hot!

Simply Choose One for £12, or be the Judge by Choosing a Taste of All Three Curries for £16

Wash the Curry Down with a Refreshing Tiger Beer for an Additional £2

## 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 Optional