



The Mermaid's

6 COURSE TASTING MENU

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

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

*Pigeon Watercress Salad, Marbled Quails Eggs, Pomegranate, Spiced
Hazelnut Crumb, Confit Egg Yolk & Pomme Molasses Dressing*

*Mexican Lamb Rump & Braised Neck, Avacado Puree, Romasco
Pepper Salsa, Black Bean & Quinoa Salad*

*Coconut & Lemongrass Sorbet with Thai Pineapple Salsa, Bitter
Orange Crumb & Violas*

*Kalamansi & Lemon Sweet Pastry Tart, Crisp Ginger Meringue,
Kalamansi Gel, Coconut Crumb, Papaya & Mango 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 £3.00

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