



The Mermaid's

6 COURSE TASTING MENU

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

*Langoustines with Puffed Vermicelli Noodles, Asian Vegetable
Salsa, Lemon Puree, Nasturtiums & Lemongrass & Ginger Broth*

*Curried Chicken Liver Pate with Cumin Papadums, Bombay
Potatoes, Micro Coriander, Date & Caraway Puree*

*Pan Fried Hake with Lime Crushed Potatoes, Pak Choy, Basil
Peperonata & Ginger Lemon Sauce*

*Coconut & Lemongrass Sorbet with Bitter Orange Crumb,
Ginger Gel & Violas*

*Kalamansi & Lemon Sweet Pastry Tart, Ginger Meringue,
Kalamansi Puree, Lychee & Prosecco 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 £24

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