

While You Browse £3.50

Marinated Olives
Caramelised & Salted Nuts
Roast Chorizo



Welcome to The Mermaid...

Aperitif

Prosecco
Bellini
Aperol Spritzer
Sherry
Gin Cocktail

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

Festive Starters

Homemade Bratwurst, Toasted Rye Bread, Tarragon Sauerkraut Salad & Smoked Mermaid Siracha Sauce £8.60
Fricassee of Wild Mushroom with Celeriac Pasta, Black Pudding, Confit Egg Yolk & Smoked Bacon Crumb £9.20
Blackened Mackerel with Herb Ricotta, Nasturtium Vinaigrette, Fennel & Kohlrabi Salsa, Dill Ice Cream £9.00
Pigeon Breast with Curried Cauliflower Puree, Hazelnut Dukkah, Spiced Salsify & Smoked Cumin Sauce £9.10
White Crab Dressed in Yuzu Juice, Acidulated Fennel, Iced Radish, Courgette Ribbons, Crisp Spiced Nori £10.90

Festive Mains

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
Lemon Sole, Tarragon Gnocchi, Braised Leek Hearts, Baby Beetroots, Lime Puree & Lemon Chervil Sauce £24.60
Romanesco Florets with a Truffle Duxelle, Crisp Cauliflower, Portobello, Shallot Puree & Mushroom Leaves £19.70
Smoked Duck Breast, Fondant Potato, Watermelon Turnips, Celeriac Truffle Puree, Pomegranate & Seeds £22.50
Masala Monkfish with Spiced Artichoke Puree, Bombay Potato, Puffed Lentils & Coconut Cumin Sauce £21.70

Chateaubriand 18 oz. for Two to Share

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

A Thick Cut Tenderloin Fillet Served with Fondant Potato, Truffle Puree, Seasonal Vegetables & Truffle Sauce

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

28 Day Dry Aged Marinated Steaks

Sirloin 10 oz. £24
Ribeye 10 oz. £26
Fillet 8 oz. £29

Side Condiment £2.00

Chermoula (African Herb Relish)
Port & Peppercorn Sauce
Spiced Kimchi Butter

Accompanied by Chunky Chips, Smoked Chestnut Mushrooms, Tobacco Onions, Cherry Tomatoes & Watercress Salad


Sides £4.50

Thai Spiced Prawn Crackers
Wasabi Nuts
Salt & Pepper Squid with Asian Vegetables
Cheese & Garlic Bread
Tobacco Onions
Bruschetta

Sweet Pepper Drop Micro Salad
Deville Whitebait & Tartare
Tempura Tiger Prawns
Spanish Salted Corn & Nuts
Caramelised Nuts

Roast Chorizo
Chips
Halloumi Pakora
Buttered Green Vegetables
Welsh Rarebit

*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



Festive Desserts

<u>Frosty the Snow Man</u>	£10.80
<i>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</i>	
<u>Ginger Pear & Quince</u>	£9.10
<i>Spiced Poached Pear with Orange Lost Bread, Cinnamon Crumb, Quince Puree, Green Apple & Lemon Thyme Sorbet Pair's Beautifully with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%</i>	
<u>Traditional Christmas Pudding</u>	£8.70
<i>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%</i>	
<u>Cookies & Cream</u>	£9.20
<i>Orange Nougat with Choc Cookie Dough, Cinnamon Cream, Frosted Macadamia Nuts & Golden Sesame Tuile Excellent with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%</i>	
Homemade Ice Cream:	Vanilla Milk, Chocolate & Orange, Plum Pudding
Homemade Sorbet:	Green Apple & Lemon Thyme £1.80 per scp

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.*

<u>Three Petit Fours; Festive Spiced Fudge, Chocolate Moelleux, Vimto Wine Gum with a Coffee of Your Choice</u>	£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
Espresso Martini	£7.50

Buddha Tea Selection

**UK's leading organic tea company for single herb teas. All teas are 100% natural
herbal supplement & certified organic while only using bleach free tea bags.** £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