



# *The Mermaid's*

## 6 COURSE TASTING MENU

*Wholemeal Soda Bread with Beurre Noisette & Kombu Salt*

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

*Satay Chicken with Flamed Corn, Chargrilled Broccoli & Spring  
Onion Bottoms, Soy & Mirin Gel*

*Smoked Brisket, Olive Focaccia, Maple New Potatoes, Burnt  
Apple Puree, Heritage Carrots & Radish*

*Basil Parfait with Elderflower Gel, Lemon Curd,  
Bitter Orange Crumb & Violas*

*White Chocolate Fondant, Caramel, Raspberry & Rosemary  
Gel, Burnt White Choc Crumb, Cherry & Black Pepper*

£95 FOR TWO, 6 COURSES EACH



## Sirloin Tuesday

Relax and Enjoy a Juicy 10oz 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!