



The Mermaid's

TASTING MENU

*Wholemeal Soda Bread with Beurre
Noisette & Kombu Salt*

*Fillet of Beef Tartare with Wasabi Mayo, Smoked Bacon
Crumb, Confit Egg Yolk & Courgette Salsa*

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

*Venison, Ratte Potatoes, Reindeer Moss, Celeriac Truffle Puree,
Puffed Wild Rice & Pine Needle Crumb Crumb*

Basil Parfait, Cardamom Crumb & Lime Gel

*Blood Orange & Bay Leaf Souffle, Chocolate Orange Crumb &
Vanilla Milk Ice Cream*

£95 FOR TWO



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!