

The Mermaid Inn

Traditional Pub Fayre, Fish & Grill Restaurant

Fish Night 27th July 2018

Starters:

Smoked Haddock Chowder

Pan Fried Scallops - Cauliflower Puree, Crispy Bacon

Crab and Crayfish Tian - Mixed Leaves, Lemon Dressing

Beetroot Cured Gravlax - Citrus Creme Fraiche

Main Courses:

Lemon and Fresh Herb Crusted Hake Fillet - Wilted Spinach, Crushed New Potatoes, Pink Peppercorn and Basil Sauce

Seafood Pappardelle - Salmon, King Prawns, Mussels and Clams, Saffron and Dill Sauce, Garlic Ciabatta

Poached Monkfish and Seabass Thai Green Curry - Basmati Rice, Crispy Noodles

Grilled Whole Plaice - Lemon and Caper Butter, Minted New Potatoes

Traditional Beer Battered Haddock - Hand Cut Chips, Mushy Peas

2 Courses for £25

Desserts from our dessert menu can be included as 1 course