

MERMAIDS DINNER MENU

STARTERS

Soup of the Day £5

Crispy devilled Blanch bait with Tartare Sauce, Lemon and Dressed Leaves - £6

Mermaids Smoked Salmon and Prawn Cocktail with Bloody Mary ketchup, Capers,

Lemon and Baby Gem - £7 (GF)

Ciabatta Bread Sticks with Olive oil, Balsamic Vinegar and Mixed Olives - £6

Bubble and Squeak with Ham Hock and Fried hens Egg - £6 (GF)

Sautéed Mushrooms on Toast with Shallot and Herb Butter - £6

Asparagus, Lincolnshire Poacher Cheese and Spring Onion Tartlet with Tomato Chutney and

Dressed Leaves - £6

SALADS

Warm Goats Cheese Salad with Heritage Tomatoes, Roasted Red Onions, Basil Pesto and Toasted Ciabatta (V)

Add chicken £2

Smoked Salmon Salad with new Potatoes, Broccoli, Tomatoes, Baby Herbs and Wholegrain Dressing (GF)

MAINS

Mermaids Fish and Chips - Line caught Cod Fillet cooked in Adnams Beer batter, served with Lemon, Hand cut Chips, Tartare Sauce and crushed Peas - £12

Merman's Burger -Made with Hereford Beef Steak in a toasted Brioche Bun with Red onion Chutney, Tomato, Lettuce, Smoked Bacon, Cheddar Cheese and Hand cut Chips - £12

Chefs Curry of the day (please ask for today's choice) - £12

Baby back Ribs with Smokey BBQ sauce, Hand cut Chips, Sweetcorn and Coleslaw - £14

Pan fried Salmon with a Garden Pea, Sun blushed Tomato, Smoked Salmon and Dill Risotto (GF) - £14

Butter roasted Chicken Breast with Heritage Tomatoes, Curly Kale, new Potatoes and Shallots (GF) - £14

Marinated Pork Cutlet on Bubble and Squeak, Honeyed Heritage Carrots, Baby Watercress, Bramley Apple
Puree and Shallots (GF) - £14

Macaroni and Cheese with Broccoli, Red onion flat Bread and Mixed Salad (V) - £12

Add ham hock for £2

Heritage Tomato, Roasted Butternut Squash, Garden Pea and Mascarpone Risotto (V) - £12

The Mermaid 7 nn

GRILLS

12 oz Sirloin Steak - £18

10 oz Rump Steak - £14

All above served with Grilled Mushroom, Roasted Onions, Baby Watercress, Tomato and Rosemary Salted Hand cut Chips

SIDES £3

Rosemary salted Hand cut Chips

Skinny Chips and Cheese

House Coleslaw

Seasonal Vegetables

Onion Rings

House Salad

Childrens Menu (All £6)

Sausage, Mash & Garden Peas

Scampi, Chips & Peas

Ham, Egg & Chips

Chicken Goujons, Peas & Chips

Macaroni Cheese

Beef & Lamb is born and reared on our Home Farm

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients, Due to food being cooked to order, there may be a short wait during the busy periods.

The Mermaid Enn

Mermaids Desserts (All £6)

Lemon Posset with Rhubarb and Almond Biscuits

Devils Chocolate Cake with Chocolate Sauce, Chocolate Crumb and Cream

Baked Baileys Cheesecake with Shortbread Crumb and Honeycomb

Nans Bread Pudding with Salted Caramel Ice-cream

Sticky Toffee Pudding with Toffee Sauce, Vanilla Ice-cream and Sugared Pecans

Mermaids Rocky Road Sundae -

Rocky Road ice-cream, Meringues, Marshmallows, Toasted Nuts, Whipped Cream and Chocolate Sauce (GF)

YORVALE REAL DAIRY ICE CREAM

£2 per scoop

Ice creams

Vanilla pod, Chocolate chip, Strawberry, Salted Caramel or Rocky Road

Sorbets

Raspberry, Mediterranean Lemon or Passion Fruit

CHEESEBOARD - £9

3 British Cheeses served with Tomato Chutney, Apricots, Iced Grapes and Savoury Crackers

Lincoln Blue

A medium flavoured blue with a melt in the mouth creaminess, this cheese is less salty than the majority of blues

Lincolnshire Poacher

Lincolnshire poacher is a hard-unpasteurised cow's milk cheese that is generally of a cylindrical shape with a rind resembling granite in appearance

Somerset Brie

