

The Mermaid Inn

Traditional Pub Fayre, Fish & Grill Restaurant

Starters

Potted Shrimp & Crab served with Foccacia Crostini	£7.00
Smoked Mackerel Pâté served with Crostini and Mixed Leaf Salad	£6.00
Homemade Soup of The Day served with Croutons and Crusty bread (V)	£6.00
Ham Hock Terrine served with homemade Piccalilli and Crusty bread	£6.00
Mac & Cheese bites served with Red Onion Chutney and Mixed Leaves (V)	£6.00

Mains

Homemade Linguini in a Basil Pesto Sauce (V)	£6.00/£12.00
Battered Haddock and Chips with Mushy Peas	£7.00/£13.00
Marinated Pork Chop with Pearl Barley and Pancetta Risotto	£15.00
Breaded Scampi served with Garden Peas, Chips and Mixed Leaves	£12.00
Homemade Steak and Ale Pie served with Gravy and Chips or Mash	£14.00
Parmesan and Herb crusted Hake Fillet with herby mash and lemon emulsion	£14.00
Braised Beef and Vegetable Hot Pot with Creamy Mashed Potato and Crusty bread	£13.00
Pan fried Chicken Breast with Sweetcorn Purée, Buttered Cabbage and Chicken Gravy	£14.00
Rack of Lamb with Wild Mushroom and Tomato Fricassee	£20.00

(Please allow 20 minutes cooking time)

Grill

10oz Rump steak	£16.00
10oz Sirloin steak	£20.00
8oz Gammon steak	£15.00
Choose from: Blue cheese sauce or Peppercorn sauce for an additional	£3.50

All dishes from the grill are served with beer battered onion rings, grill garnish and chips.

Desserts

Homemade Cheesecake of the Day	£6.00
Syrup sponge served with Homemade Vanilla Custard	£6.00
Caramelised Banana Parfait with Homemade Honeycomb	£6.00
Cherry and almond Bakewell Tart served with Clotted Cream	£6.00
Chocolate and Pear Bread and Butter Pudding with Homemade Vanilla Custard	£6.00
Selection of locally sourced Cheeses Served with Celery, Grapes, Crackers and Pickle	£9.00

If you have any allergies or intolerances please inform a member of staff and we will do our best to accommodate your needs.