

Food served

12-2.30 (Sun 12-3pm) / 6-8pm

MOTHERING SUNDAY LUNCH MENU

Reservations

01481 750050

mermaid@herm.com



One Course £18.95

Two Courses £25

Three Courses £30

STARTERS

Classic prawn cocktail

with baby gem, Marie Rose sauce,
brown bread & butter

DF, GFO

Roast tomato & red pepper soup

with freshly baked bread & butter
GF

Chicken liver pâté

with red onion marmalade and freshly
baked bread & butter
GFO

Buffalo & plum tomato stack

with pesto, balsamic and rocket salad
V, GF

MAINS

ROASTS:

All served with crisp roast potatoes
Yorkshire pudding, seasonal vegetables,
seasonal greens, lashings of gravy

CHOOSE:

- **Braised featherblade of beef**
GFO, DFO
- **Roast striploin of beef**
GFO, DFO
- **Slow roast lamb shoulder**
GFO, DFO
- **Cranberry & vegetable nut roast**
VG

Seared fillet of bass

crushed new potatoes,
sautéed samphire, beurre blanc

DESSERTS

Warm sticky toffee pudding

salted caramel sauce, clotted cream

Tiramisu

with coffee Anglaise

Glazed lemon tart

with berry compote

Raspberry frangipane tart

with vegan vanilla ice cream

V, GF

SEE OVER FOR KIDS MENU 

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LITTLE PEOPLE MENU



Reservations

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Meal Deal £9.95

Main + Dessert + Drink

MAINS £8

(with peas or beans)

Mini cod goujons

Chicken nuggets

DF

Ham, egg & chips

GF



DESSERT £4

Mini ice cream

2 scoops

choose your flavours
from the
Carte D'Or cart



DRINKS

(order at bar if no meal deal)

Guernsey milk

Bottle of water

Glass of squash

Can of fizzy pop