



Food served

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

EASTER 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

GF

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 

Allergens: V – Vegetarian | VG – Vegan | GF – Gluten Free | DF – Dairy Free | GFO – Gluten Free Option | DFO – Dairy Free Option

We cater for all dietary requirements. Please ask your server about dairy free, gluten free and vegetarian / vegan options