



CAPTAIN'S TABLE 2-COURSE MENU



Food served

12-2.30 (Sun 12-3pm) / 6-9pm

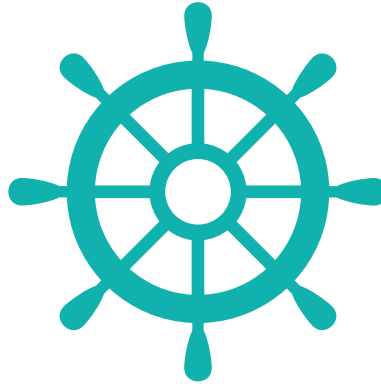
£37 PER PERSON

INCLUDES TRIDENT FERRY TO HERM

Reservations

01481 750050

mermaid@herm.com



MAINS

16 hour braised blade of beef

Truffle mash, honey roasted carrots, red wine, garlic.

GF

Moules Frites

Spicy chorizo & Somerset cider Moules frites with rustic Herm-made Focaccia

GF

Roasted cauliflower steak

With ratatouille, garlic new potatoes & romesco sauce.

V

Chicken Caesar

Salad of gem & romaine lettuce, silver-skin anchovies, rustic garlic croutons, shaved parmesan, bacon lardons, tossed in a Herm-made Caesar dressing

GFO, DFO

Greek salad

Cucumber, cherry tomato, red onion, mixed olives, green bell peppers, feta - tossed in lemon oil, fresh oregano, mint

V, GF, DFO

Smoked salmon & prawn salad

With classic Marie Rose sauce

GF, DF

MERMAID CHIP SHOP

Battered Cod

Served with chippy chips, mushy peas, Herm-made tartare

GF, DFO

Battered Jumbo Sausage

Served with chippy chips, mushy peas

Whole Tail Scampi

Served with chippy chips, mushy peas, Herm-made tartare

DFO

PUDS

HERM-MADE SWEET TREATS

Guernsey Gâche Mêlée

with Guernsey cream

Summer berry meringue

Raspberry sorbet, Chantilly cream, mixed berries, mint

GF

Sticky toffee pudding

Toffee sauce & vanilla ice cream

Warm double chocolate brownie

Chocolate ice cream and chocolate sauce

V

Selection of ice creams

DFO

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