



Mermaid Tavern

Herm Island

Lunch menu

Please remember your **table number** when ordering food. You can order from the order point in the Court yard by the Restaurant or the Mermaid pub when this is closed.

2010 season opening times

Monday – Saturday

11.00am – 10.45pm,

Sunday

12.00pm – 10.45pm

Last orders 10.30

Lunch 12.00pm – 2.30pm

Dinner 6.00pm – 8.00pm *low season*

9.00pm *high season*

Snack bar 9.00am till late

Hot & cold drinks, light snacks,

Herm ice cream & groceries

Bookings & Enquires

Please contact

The Mermaid Tavern & Restaurant

Telephone 01481 710170

Email mermaid@herm-island.com

House dressed salad with

Chicken, smoked bacon

& blue cheese £7.95

Smoked salmon £8.75

Fresh local crabmeat £9.95

North Atlantic peeled prawns £8.75

Smoked salmon with prawn & crab £9.95

Speciality sandwiches

Honey roast ham £5.95

Brie salad

Homemade fish fingers

The Mermaid BLT

Simply spuds

Cheddar & bacon £5.95

Tuna mayo

Cheddar & beans

Chilli

Pasta dishes served with garlic bread

Penne

Tagliatelle

Toppings £7.95

Arrabiata

Bolognaise

Carbonara

Chicken & spinach vegetable medley

Burgers

Served in a seeded bap with mayonnaise,

salad, chips & coleslaw made fresh in the

Mermaid kitchen

The Mermaid Guernsey beef £7.50

100% chicken breast £7.50

Toppings

Cheese £1.00

Bacon £1.50

Blue cheese and smoked bacon £1.95

Fish

Beer battered haddock or

Whole tail scampi

Served with fresh chips, mushy peas

and homemade tartare sauce £8.95

Vegetarian (V) & gluten free (G)

Warm goat's cheese & Mediterranean

vegetable salad (G/V) £7.95

Medley of roasted peppers,

pine kernels, garlic croutons

& parmesan salad (G/V) £7.95

Penne pasta in a sun blushed

tomato & basil sauce (V) £7.25

Spicy bean burger (V) £7.25

Kids

£3.95 main course only

or

£4.95 with a selected soft drink

& Herm ice cream

Grilled chicken breast

Beef burger/cheese burger

Chicken burger

Battered haddock

Mini jacket potatoes with cheese &

beans (V) or tuna mayo

Sweets

Warm chocolate brownie, ice cream £3.95

The Mermaid knickerbocker glory

Mini doughnuts with dip and sprinkles

Lemon tart

The Mermaid cheeseboard £5.75

Please advise of food allergies at time of order!

White Wines

Chablis, Domaine Picq, Burgundy <i>Golden, fresh and fruity, nutty peach flavour</i>	£24.50
Macon Villages Blanc, Burgundy <i>Floral, fruity chardonnay, lemony nuances</i>	£18.75
Muscadet de Sevre et Maine Sur lie, Loire <i>Crisp, dry, and herby flavours, clean nutty finish</i>	£15.95
Sancerre, Domaine de Saint Romble, Loire <i>Dry and crisp, mineral flavours, grass and gooseberry</i>	£23.50
Herringbone Hills, Sauvignon blanc, New Zealand <i>Lean and fresh, gooseberry and grapefruit flavours</i>	£17.75
Gewurztraminer, Cave de Ribeauville <i>Rich aromas of fruit, flowers, spice, a hint of lychee</i>	£19.25
Pouilly Fuisse, Burgundy <i>Citrus fruit, oak and nutty flavours, clean light finish</i>	£29.50
Mirabello Pinot Grigio, Italy <i>Dry, tangy, herbaceous, citrus freshness</i>	£14.75

Willow Glen, Rosé, Australia <i>Fresh strawberries and cream, strawberry, vanilla, light wood flavour</i>	£14.75
Willow Glen Semillon/ Sauvignon, Australia <i>Elegant, tropical fruit flavour, mellow finish</i>	£13.75

Sparkling Wine and Champagne

Cordon Negro Cava, Rosé, Spain Champagne, Taittinger, Brut Champagne Cattier Brut Champagne Cattier by the glass	NV £17.95 NV £35.00 NV £29.50 NV £6.95
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Red Wines

Chateau Les Graves de Barrau, Bordeaux <i>Smooth, soft, plenty of dark fruit flavours</i>	£13.75
Chateau Haut Rian, Premiere Cotes de Bordeaux, <i>Aromas of blackcurrant, redcurrant and sherry, long elegant finish</i>	£16.95
Fleurie, Burgundy <i>Very ripe fruit, elegant and floral, spicy nuances</i>	£21.50
Cotes du Rhone, La font Louisiane, Rhone <i>Summer red fruits, smooth, supple, a hint of spice</i>	£15.75

Willow Glen Shiraz, Australia <i>Deeply coloured, rich dark fruit, oaked chocolate</i>	£14.25
Pasquiers, Grenache Noir <i>Full, dark berry fruit rich flavour, sweet spice, good level of tannin.</i>	£14.75
Rioja Gran Reserva, Berberana <i>Medium bodied tempranillo aged in American oak, fine balance of fruit and tannin</i>	£16.75
Concha Y Toro, Casillero Del Diablo Cabernet Sauvignon, Chile <i>Smooth medium bodied wine, taste of plums, cherries, American oak</i>	£15.50
Chateau Godeau Ducarpe, St Emilion Grand Cru, Bordeaux 2001 <i>Deep red with silky tannins, flavours of red fruits, delicate spices</i>	£22.50
Willow Glen Merlot, Australia <i>Crushed berry aromas, soft tannins, ripe fruit flavours</i>	£14.25
Ormer Bay Cabernet Merlot FAIR-TRADE <i>Flavours of black fruits, plums, a soft cherry spice</i>	£17.95
Dessert Wine Chateau Vari, Monbazillac, Half bottle	£13.75