

Black Rock Grill

@The Mermaid Tavern

Tuesday – Saturday
5.00pm – 10.45pm
(last food orders 9.00pm)

Black Rock Grill is cooking on volcanic rock. No oil or fat is used making it a healthier option as well as a tastier option. The black rocks are heated to 440°C and are then placed onto our specially designed grill platters. Your choice of meat or fish is placed before you at your table to cook. Your meal will continue to cook while you eat. We hope you enjoy your **Black Rock Grill Experience**

Taste the experience of
Black Rock Grill 2 courses £25.00pp
(Not including sauces)

Starter or dessert of your choice

Followed by:

Chef's choice meat experience x 5

OR

Chef's choice fish experience x 5

OR

Chef's choice mixed meat & fish x 5

Starters

£6.95

Hash brown topped with black pudding, crisp bacon, poached hens egg & served with a wholegrain mustard sauce.

Tomato & mozzarella bruschetta (v)

King prawns & chorizo in a spiced tomato sauce

Spiced crab cake with mango salsa & mixed leaves

Homemade chicken liver parfait, red onion chutney & baked ciabatta

Mains

£19.95

Black Rock Meats

Ostrich

Wild boar

Duck

Pork fillet

Beef fillet

Cannon of lamb

Black Rock Fish

Red snapper

Tuna

Scallops

King prawn

Sea bass

Main course is served with rocket, tomato & parmesan salad, fresh chips or new potatoes.

Sauces

£2.95

Pepper, blue cheese, Garlic butter, Diane

Desserts

£5.95

Please ask your server about today's homemade dessert selection

Please Don't Touch The Rock



Wine List

White Wines

- Condesa De Laganza, Sauvignon Blanc £14.95 (£3.60)
(House white) Pineapple, green apples & honey with intense aromatics
- Chablis, Domaine Picq, Burgundy £25.75
Golden, fresh and fruity, nutty peach flavour
- Muscadet de Sevre et Maine Sur Lie, £16.75
La Levraudiere, Loire
Crisp, dry, and herby flavours, clean nutty finish
- Sancerre, Domaine de Saint Romble, Loire £23.95
Dry and crisp, mineral flavours, grass and gooseberry
- Penny Lane, Sauvignon Blanc, £17.95
Marlborough, New Zealand
Lean and fresh, Pineapple, gooseberry and guava flavours
- Head over Heels, Semillon/Sauvignon Blanc, Australia £17.95
Dry, tangy, herbaceous, citrus freshness
- Clearly organic, Rosé, Spain £14.95 (£3.60)
Fresh, fruity flavour, bursting with peach & red fruits
- Decanal Pinot Grigio, Italy £15.95
Elegant, tropical fruit flavour, mellow finish
- Concha Y Toro, Casillero Del Diablo, Chardonnay £18.50
A fresh wine, showing the fruit character from the beginning. Pineapple and peach together with small touches of hazelnut given by the French oak barrels.
- Gewurztraminer, France £21.50
This wine offers the characteristic exotic aromas of Gewurztraminer, Rose petals, lychee & gingerbread in an elegant, medium bodied style.

Sparkling Wine and Champagne

- Prosecco Crocetta Del Montello Italy NV £18.95
- Champagne Cattier, Brut NV £29.50
- Champagne Cattier, 1^{er} Cru, Rose NV £39.50
- Champagne Cattier, Vintage 2002 £60.00
- La Gioiosa Prosecco, Italy 200ml £4.95

Red Wines

- Château Les Graves de Barrau, Bordeaux £14.95 (£3.60)
Smooth, soft, plenty of dark fruit flavours
- Fleurie, Burgundy £22.95
Very ripe fruit, elegant and floral, spicy nuances
- Willow Glen Shiraz, Australia £14.75
Deeply coloured, rich dark fruit, oaked chocolate
- Stoneleigh Pinot Noir, New Zealand £19.95
Soft & supple with a fruity sweetness
- Tapiz, Malbec, Mendoza £19.95
2012 Decanter Magazine World Wine Awards gold award winning wine. Smokey, spiced nose, intense plum and cherry flavours, balanced and long finish. An absolute star!
- Concha Y Toro, Cabernet Sauvignon, Chile £16.95
Smooth medium bodied wine, taste of plums, cherries, American oak
- Villa Bonacchi, Chianti Riserva £21.95
A bouquet of spice, herb and red fruit, and delivers real substance on the palate with ripe, velvety tannins.
- Faustino VII Rioja £16.95
Medium bodied tempranillo aged in American oak, fine balance of fruit and tannin
- Château la Croix Blanche, Lalande de Pomerol 2008 £25.90
Deep red with silky tannins, flavours of red fruits, delicate spices
- Willow Glen Merlot, Australia £14.75
Crushed berry aromas, soft tannins, ripe fruit flavours
- Concha Y Toro, Don Melchor 2009 £95.00
One of the great wines in the world, Concha y Toro Don Melchor always ranks highly! This iconic Chilean Cabernet is firm on the nose, with cola, cassis, cherry and leather aromas. It's racy, juicy and powerful, with flavours of cassis, blackberry, plum, nutmeg and coffee that swim in harmony. This is big, but also elegant and clean

Dessert Wine

- Boschendal Vin Dor Half bottle £14.95

**For bookings, please call 01481 750050
or email mermaid@herm.com**

www.herm.com