

## Wine List

### White Wines

Condesa De Leganza, Sauvignon Blanc, Spain Pineapple, green apples & honey with intense aromatics	£15.95 (£3.80)
Chablis, Domaine Picq, Burgundy, France Golden, fresh and fruity, nutty peach flavour	£25.95
Sancerre, Domaine de Saint Romble, Loire, France Dry and crisp, mineral flavours, grass and gooseberry	£27.95
Penny Lane, Sauvignon Blanc, Marlborough, New Zealand Lean and fresh, Pineapple, gooseberry and guava flavours	£18.95
La Condes Sauvignon Blanc, Central Valley Chile Dry and crisp, with loads of zingy, citrus and tropical fruit flavours	£18.50
Muscadet de Sevre et Maine Sur Lie, La Levraudiere, Loire Crisp, dry, and herby flavours, clean nutty finish	£17.95
Les Pujols Cinsault Rose, France Med, fresh & fruity with sweet floral aromas	£15.95 (£3.80)
Decanal Pinot Grigio, Italy Elegant, tropical fruit flavour, mellow finish With small touches of hazelnut given by the French oak barrels	£16.95
Gewurztraminer, France This wine offers exotic aromas of lychee, gingerbread & rose petals	£21.50
<b>Sparkling Wine and Champagne</b>	
Prosecco Torre Dei Vescovi Italy NV	£19.95
Champagne Cattier, Brut NV	£36.00
Champagne Cattier, 1er Cru, Rose NV	£39.95
Champagne Cattier, Vintage 2002	£60.00
La Gioiosa Prosecco, Italy 200ml	£5.00

### Red Wines

Chateau Les Graves de Barrau, Bordeaux Smooth, soft, plenty of dark fruit flavors	£15.95 (£3.80)
Boschendal Merlot, Western Cape South Africa Rich red cherry, blueberry & plum with a hint of dark chocolate	£16.50
Fleurie, Burgundy, France Very ripe fruit, elegant and floral, spicy nuances	£24.90
McGuigan Shiraz, South Australia This Shiraz is a rich and spicy, full-bodied wine that fills the mouth with blackberries and pepper	£16.50
Stoneleigh Pinot Noir, New Zealand Soft & supple with a fruity sweetness	£22.95
Tapiz, Malbec, Mendoza, Argentina 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!	£21.95
Concha Y Toro, Casillero Del Diablo, Cabernet Sauvignon, Chile Dark, ruby red with aromas of cherries, black currant and dark plums. This Cabernet Sauvignon is very concentrated, rich in flavor, perfectly balanced, and boasts a satisfying and lingering finish	£17.95
Villa Bonacchi, Chianti riserva, Italy A bouquet of spice, herb & red fruit, & delivers real substance on the palate with very ripe tannins	£21.95
Faustino VII Rioja, Spain Medium bodied tempranillo aged in American oak, fine balance of fruit and tannin	£17.95
Château la Croix Blanche, Lalande de Pomerol 2008, France Deep red with silky tannins, flavours of red fruits, delicate spices	£27.95
Faustino 1 Rioja, Spain Complex & elegant on the nose with fruity & spicy notes. On the palate elegant with pleasant hints due to the barrel ageing & a long & silky finish	£36.50

For bookings, please call 01481 750050  
or email [mermaid@herm.com](mailto:mermaid@herm.com)

[www.herm.com](http://www.herm.com)

# The Courtyard

@The Mermaid Tavern

*Herm Island*

*Life from a fresh perspective*

A Unique Venue  
Whatever The Occasion

Menu 12pm-9pm

during June, July & August

We appreciate your patience during peak service times  
If you are in a hurry please let us know before you order

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# Courtyard

*Herm Island*  
Life from a fresh perspective

# A Unique Venue Whatever The Occasion

## The Mermaid Chip Shop £11.00

Traditional chip shop meals prepared fresh to order by our chefs

Our batter is prepared daily using our very own Herm Island Gold ale. We pride ourselves in using the best quality chipping potatoes available and our chefs prepare them throughout the day as business dictates.

Battered cod breaded scampi jumbo sausages  
Scottish battered black pudding Scottish battered haggis  
Served with homemade chips and a side of garden or mushy peas  
Gluten free batter can be prepared on request

**W** *Cheeky pleasure*  
Chip shop curry sauce or gravy £1.50

### Recommended sides

Beer battered onion rings	£2.95	Garlic bread & cheese	£3.95
Bread & butter	£1.95	Garlic bread	£2.95
Baked ciabatta	£1.95	Homemade nachos with salsa, sour cream, guacamole & Guernsey cheddar	£4.95

## Mermaid Gourmet Burgers

All burgers served in a crisp rustic bun with salad, fresh chips & coleslaw

The Mermaid Big Burger £12.00  
2 1/2 ounce hand pressed burgers, crispy bacon, double cheese, and BBQ Sauce

The Mermaid Special Burger £12.00  
Five ounce hand pressed burger, pulled pork, battered onion rings & Guernsey cheddar

The Mermaid Hot Chicken Burger & Chips £11.00  
Sliced Cajun chicken breast, Mexican cheese & garlic mayo

The Mermaid Filthy Pork Burger £11.95  
Shredded 12hr slow roast BBQ pork, topped with crumbled streaky bacon, jalapenos & smoked cheddar

The Mermaid Veggie Burgers £10.50  
Spicy bean burger topped with gorgonzola & salsa (v)  
Or halloumi & roast vegetable with chilli yoghurt (v)

**W** *Cheeky pleasure*  
top your chips with Guernsey cheddar or Mexican £1.50

Additional toppings £1.75  
Streaky bacon fried egg fried onions pulled pork chorizo cheddar cheese Mexican cheese onion rings

## Mermaid Bistro

Chef s spiced Indian curry - chicken, king prawn, beef or vegetable curry with basmati rice & poppadom £12.50

**W** *Cheeky pleasure*  
Garlic or plain naan bread £1.50

Moules frites 1kg pan of moules mariniere & French fries can be lacto free (Unfortunately we cannot guarantee that every single mussel will be open) £12.95

Ribs & wings American style rack of BBQ baby back ribs & buffalo wings, garlic slaw & chips £12.50

Traditional Mexican fajitas beef, chicken, king prawn or vegetable £12.50

Mermaid honey roast ham with a brace of Castel Farm eggs, fresh chips £10.00

Vegetable enchiladas dressed salad & garlic bread (v) £10.00

Loaded nachos veggie Guernsey cheddar & Mexican melted over layers of homemade nachos, topped with salsa, guacamole & sour cream £10.00

Loaded nachos spicy meat pulled pork & bacon Guernsey cheddar & Mexican melted over layers of homemade nachos, topped with salsa, guacamole & sour cream £12.00

Pan Roasted barramundi with puy lentil cassoulet £12.00

Gnocchi in a pesto cream sauce served with buffalo mozzarella & dressed rocket (v) £10.00

10oz Rib Eye Steak traditional garnish, garlic butter or pepper sauce £18.95

### Recommended sides

Seasonal vegetables	£2.95	Bread & butter	£1.95
New potatoes	£2.95	Baked ciabatta	£1.95
French fries	£2.95	Garlic bread & cheese	£3.95
Fresh chips	£2.95	Garlic bread	£2.95
Beer battered onion rings	£2.95		

Our desserts are homemade in the Mermaid kitchens

with Guernsey cream or ice cream

berry compote & homemade shortbread

layers of Guernsey ice creams stuffed with toppings & drenched in our homemade sauces

## Mermaid Salads £11.95

Smoked salmon & prawn with Marie Rose sauce & baked ciabatta

Roast Duck salad with spinach, croutons, pine nuts, & nam jim dressing

Quinoa salad with roasted squash, tenderstem broccoli & pumpkin seeds

Posh ploughman s, Guernsey cheddar, charcuterie selection, home roasted honey ham, chefs chutney, baked bread & Guernsey butter

Whole baked camembert stuffed with garlic & rosemary, baked ciabatta dips & chefs chutney

**W** *Cheeky pleasure*  
Cheesy chips or Cajun chips £3.95 £3.50

## Mermaid Young Ones

Main course £5.95

or meal deal £6.95

includes selected soft drink and a scoop of ice cream

Plain or cheese burger

Margherita pizza 9"

Cheesy penne & tomato pasta

Cumberland sausages

Battered cod

Chicken nuggets

With baked beans, peas or salad, chips new potatoes or garlic bread

## Pots for tots (v) £2.95

Cucumber and carrot sticks

Fruit salad

Carrot and potato mash

## Mermaid Pizza £9.50

BBQ or Tomato base

Additional toppings £1.75

Pepperoni Prawns Tuna Chorizo Cheddar  
Mozzarella Bacon Halloumi Spicy chicken Peppers  
Red onions Mushrooms Ham Mexican cheese  
Chilli Sweet chilli sauce BBQ sauce

**W** *Cheeky pleasure*