



MERMAID SEAFOOD X THE HAYLOFT BAR & GRILL

Saturday 31st August

WHILE YOU WAIT

Artisan bread with smoked fish paté dip

STARTERS

Choose from:

Deep fried panko skate knobs with Romesco sauce

Smoked salmon and green peppercorn terrine, warm sourdough
and monagasque onions

Louisiana crayfish fishcakes maed with graham crackers

MAINS

Choose from:

Grilled place persillade, side of chilli, coriander and spinach new
potatoes

Darne of Wild salmon with Squid ink risotto and sauce, warm cream
and chopped parsley

Surf & turf: Grilled steak frits and 1/2 lobster (+ £10 supplement)

Tuna fillet wrapped in parma ham, served on toasted brioche, topped
with pate, mushroom and served with a red wine sauce and frits

TO FINISH

Choose from:

Baked Alaskan tart made with Parisella's double white chocolate ice
cream and Welsh jam

Apple and prune Far Breton with warmed cognac sauce

Prosecco zabaglione with strawberries, Parisella's ice cream and
Italian biscotti

£35 PER PERSON

CONTACT US FOR DIETARY REQUIREMENTS