

Beer and Sausage Festival at the Mermaid Inn Christian Malford.

On a warm sunny Saturday Robert Moseley and I set off on the 1130 bus from Chippenham to Christian Malford. Our final destination was to be the Mermaid Inn which had advertised a Beer and Sausage festival running all of the bank holiday weekend.

Arriving at the pub it was a little confusing as to where the festival actually was so we decide to start on the [Shepherd Neame Spitfire](#) (4.5%) from the bar., other ales on offer [Green King IPA](#) (3.6%) and [Sharps Doombar](#) (4.0%). Our Spitfire was in excellent condition although we didn't try the others as the friendly staff pointed us to the garden where we found the rest of the ale.



Robert, Landlord Steve and Dave enjoy the first pints of the Mermaids Ale and Sausage Festival.

Not surprisingly we were the first customers and spotting my [Vulcan to the Sky](#) shirt landlord Steve had time to reminisce about the times he saw this wonderful aircraft flying when he was younger. Steve informed us that him and his partner Nikki and brother Mike had been at the Mermaid for just 3 months.

The Mermaid has two areas which blend seamlessly into one at the bar, one for dining and a more traditional end for drinking and eating. There is also a small room at the back at the bar which looks as if it may accommodate 15/20 people.

As well as three pumps at the bar Steve also told us he has a guest beer, straight from the wood, which he keeps in the cellar. This at the time of writing it is Black Sheep and basically changes when his locals request it.

Although let down by one brewery Steve still had four ales in the garden, Bass, [Adnams Bitter](#) (3.7%) , [Mole in One](#) (4.3%) and [Rucking Mole](#) (4.5%) as well as [Black Rat](#) cider (4.8% in this case and not the stronger 6.0%).

As more customers began to arrive we left Steve to continue being the congenial host whilst we perused the sausage menu. What a difficult choice it was with 17 different types of homemade sausages to choose from. As each order came with chips and coleslaw Robert and I decide to share and had a wonderful selection which included: wild boar, bratwurst, venison and blackcurrant, lamb, garlic and rosemary, Merguez (North African) and pork, cranberry and chilli!!!

The time for the return bus came all too soon and whilst we had managed to taste all the beers at this mini fest it would have been a pleasant afternoon simply sitting in the sunshine tasting Steve's selection of beers at the bar. It won't be too long until we

visit again; there is talk of a Hog Roast soon so watch out for that, especially with an hourly bus service running from Chippenham. On that point don't forget to check out Roberts's [local pub tour](#) by public transport.

A little more about the Mermaid

In the present economic climate I'm sure readers won't mind if I veer away from ale for a moment and pass on a little more information about what the Mermaid has to offer with regards to food. The locals I spoke to talk about the food with enthusiasm "wonderfully prepared and presented", "Great value for money", "Massive selection of cheese boards", "the causal experience of ciappata, meats and cheese is to die for"

Also after two successful events their Cuisine from Around the World continues with the following events, booking is advisable (01249 720313)

India	28 th August
Caribbean	4 th September
China	11 th September
Greece	18 th September
Morocco	25 th September

See their [website](#) for more details.

Dave Maloney
August 08