



EVENING DRINKS

Served: Mon - Thur: 6.00-9.00pm | Fri & Sat: 6.00pm - 10.00pm | Sun: 6.00pm-9.00pm
Our menu changes regularly - Please take a look at our specials

Our food is made to order from fresh &, wherever possible, local ingredients so at busy times there may be a delay. Gluten free bread is available upon request.

WHITE WINES

El Picador Chardonnay, Chile
175ml £4.75 Bottle £17.50

Pinot Grigio Pure, Italy
175ml £4.95 Bottle £18.25

Isono Chenin Blanc, South Africa
175ml £5.25 Bottle £19.25

Kuki Sauvignon Blanc, New Zealand
175ml £5.75 Bottle £21.50

RED WINES

El Picador Merlot, Chile
175ml £4.75 Bottle £17.50

Gougenheim Malbec, Argentina
175ml £5.00 Bottle £19.25

Chalk Hill Pitchfork Shiraz, Australia
175ml £5.50 Bottle £20.95

Bodegas Muerza Crianza, Rioja, Spain
175ml £5.00 Bottle £21.50

ROSE WINE

Pinot Grigio Pure Rose, Italy
175ml £5.00 Bottle £18.25

SPARKLING AND CHAMPAGNE

Prosecco Vetrano, Italy
Qtr Btl £6.00 Bottle £19.95

Veuve Clicquot Yellow Label NV
Bottle £49.00

BEERS & CIDERS

Birra Moretti 330ml £3.50

Hawkshead 500 ml £4.50

Old Mout Cider 550ml £3.75
Passionfruit & Apple/Summer Berries

WHISKY

Glenfarclas 10 Year Old 40%
35ml £6.50 with Water on the side

Tamdhu 10 Year Old 40%
35ml £6.50 with Water on the side

Yamazaki Reserve 43%
35ml £6.50 with Water on the side

Talisker Port Ruighe 45%
35ml £6.50 with Water on the side

Garrison Brothers Texas Straight Bourbon 47%
35ml £11.00 with Water on the side

Try a taster board of all 5 whiskeys for £35 (25ml)

GIN

Edinburgh Rhubarb & Ginger Gin 20%
35ml £5.00 / £5.50 with Ginger Ale

Sacred 40%
35ml £5.00 with Ruby Grapefruit & Thyme
/ £5.50 with Mediterranean Tonic

Sipsmith 41.6%
35ml £5.50 with Lemon / £6.00 with Tonic

Monkey 47 47%
35ml £5.50 with Kiwi / £6.00 with Elderflower Tonic

Daffy's 43.4%
35ml £6.00 with Fresh Mint & Lime / £6.50 with Tonic

Try a taster board of all 5 Gins for £20 (25ml)



www.merienda.co.uk



EVENING FOOD

NIBBLES

Sourdough with Muhammara dip (V) £4.00

Olives with Kaffir Lime and Chilli (V)(GF) £4.50

Corn Tortilla Chips with Jalapeños, Melted Jack Cheese, Sour Cream and Chive, Salsa and Refried Beans (V) £5.00

STARTERS

Honey Sriracha Chicken Wings, Chilli, Hoisin, Honey and Garlic (GF) £7.50

Smoked Haddock Brandade Cakes with Tarragon Mayo and Poached Egg £7.50

Tempura King Prawn Tacos, Tortillas, Avocado May with Mango and Chilli dressing £8.00

Grilled Aubergine with Sour Cream, Dukkah and Seeds £7.00

Pork and Kiminchi Wontons With Chilli Dipping Sauce £7.00

MAINS

Corn Fritters, Chorizo (Optional) with Peppers, Rocket, grilled Halloumi, Muhammara & poached Eggs (V) (GF) £13.00

Caesar Salad, Oven Roast Chicken, Crispy Lettuce, Wholemeal Croutons, Back Bacon, Parmesan with a boiled Egg and dressing £12.50

Pork & Chorizo Meatballs with Tomato Ragu, Spaghetti & Cheddar £13.50

Slow Cooked Pulled BBQ Brisket Burger (or Veg Burger) Brioche Bun, melted Cheddar Cheese, Honey Glazed Fried Onion, Jalapeños, crunchy Slaw and Parmesan and Truffle Wedges (V) £14.00

Baked Local Trout with Hickory Smoke, Roasted Butternut Squash, Spiced New Potato, Red Onion, Tahini, Za'atar and Spicy Yogurt (GF) £14.50

Butterfly Chipolte Chicken, Cheddar Cheese, Seeds, Sour Cream and Chive dip, grilled Corn, crunchy Slaw and Parmesan and Truffle Wedges (GF) £14.50

Slow Cooked Pulled Pork Tacos (or Veg Chilli Tacos) with Salsa, crunchy Slaw, and Parmesan and Truffle Wedges £14.50

12 oz Flat Iron Steak, oven roasted Tomato, Field Mushroom, Potato Wedges served with either Peppercorn sauce or Chimmichurri (GF) £19.50

DESSERTS

Caramelised Lemon Posset, Raspberry Sorbet, Meringue and buttery biscuit £7.00

Chocolate Amaretto Fondue to Share, Churros, Brownie, Strawberries, Marshmallow and Honeycomb £14.00

Sticky Toffee Pudding, Salted Caramel sauce, Popcorn and Vanilla Ice Cream £7.00