



EVENING DRINKS

Served: Mon | Tues | Wed | Thurs & Sun: 6.00pm - 10.00pm • Fri & Sat: 6.00pm - 10.00pm
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 £4.10 Bottle £16.25

Pinot Grigio Pure, Italy
175ml £4.35 Bottle £16.95

Isondo Chenin Blanc, South Africa
175ml £4.60 Bottle £17.95

Kuki Sauvignon Blanc, New Zealand
175ml £5.10 Bottle £19.95

RED WINES

El Picador Merlot, Chile
175ml £4.10 Bottle £16.25

Gouguenheim Malbec, Argentina
175ml £4.60 Bottle £17.95

Chalk Hill Pitchfork Shiraz, Australia
175ml £4.85 Bottle £18.95

Bodegas Muerza Crianza, Rioja, Spain
175ml £5.10 Bottle £19.95

ROSE WINE

Pinot Grigio Pure Rose, Italy
175ml £4.35 Bottle £16.95

SPARKLING AND CHAMPAGNE

Prosecco Vetrano, Italy
Qtr Btl £5.95 Bottle £19.95

Veuve Clicquot Yellow Label NV
Bottle £49.00

BEERS & CIDERS

Peroni 330ml £3.00

Hawkshead 500 ml £3.50

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



www.merienda.co.uk

v = vegetarian gf = gluten-free

All food is prepared in kitchens where flour and nut products are regularly used so we cannot guarantee that our dishes will be free from these products.



EVENING FOOD

NIBBLES

Sourdough with Muhammara dip (V) £4.50

Kalamata Olives with Chilli & Feta (V)(GF) £5.50

Panko Avocado Fries with Sour Cream & Basil dip (V) £4.00

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

STARTERS

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

Halloumi & Chorizo Frittata with Spinach, Red Pepper Salsa and Guacamole (GF) £7.00

Smoked Haddock Brandade Cakes with Lime Yogurt and Rocket £7.50

Grilled Eggplant with Sour Cream, Dukkah and Seeds £7.00

Smoked Salmon with grilled Beets, Wasabi Aioli and Seeds (GF) £8.00

MAINS

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

Pork Meatballs with Sofrito, homemade Spaghetti and Manchego Cheese £13.50

Slow Cooked Pulled Bbq Brisket Burger Or Veg Burger, Brioche Bun, melted Jack Cheese, Honey Glazed Fried Onion, Jalapeños, Rocket, Crunchy Slaw and Sweet Potato Wedges, and Homemade Ketchup (V) £14.00

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

Butterfly Chipolte Chicken, Monterey Jack Cheese, Seeds, Sour Cream and Chive dip and Grilled Corn, Crunchy Slaw with Sweet Potato Fries (GF) £14.50

Slow Cooked Pulled Pork Tacos with Crunchy Slaw, Salsa and Sweet Potato Wedges £14.50

Baked Eggs with Feta, Aubergine, refried Beans, roasted Peppers, Sun Blushed Tomato, Courgette, Sour Cream with grilled Corn and Sourdough £13.50

Trip-Tip Steak 350g Chimichurri, Sweet Potato Wedges with Dukkah and roast Vine Tomatoes £19.50

Tira De Ancho Steak 400g (spiral cut of ribeye), Chimichurri, Sweet Potato Wedges with Dukkah and roast Vine Tomatoes £29.50

SIDES

Sweet Potato/Potato Wedges £3.00

Green Herb Salad with Cider Vinaigrette £3.00

Slow cooked Boston Beans £3.50

Crunchy Slaw £2.00