

Please keep us informed of any dietary restrictions. We shall do our best to accommodate your allergies.

## SOCIAL DISTANCING MENU

<u>Soups</u>					1 litre	Quantity
Carrot & Coriander ✓					£8.00	_____
Cream of Leek ✓					£8.00	_____
Spiced Tomato & Lentil ✓					£8.00	_____
Shellfish Chowder					£14.00	_____
<u>Fields &amp; Gardens</u>	Serves 1	Quantity	Serves 2	Quantity	Serves 4	Quantity
Aromatic Green Thai Curry with Exotic Vegetables	£7.50	_____	£13.00	_____	£24.50	_____
Confit of Provençal Vegetables, Garlic Herb Butter Tagliatelle	£7.50	_____	£13.00	_____	£24.50	_____
Aubergine Parmigiana	£8.00	_____	£14.00	_____	£25.50	_____
Vegetable Lasagne	£7.80	_____	£13.50	_____	£25.00	_____
<u>Rivers &amp; Seas</u>	Serves 1	Quantity	Serves 2	Quantity	Serves 4	Quantity
Smoked Haddock Gratin, Buttered Leeks, Spring Onion Mash	£8.50	_____	£16.50	_____	£30.00	_____
Rocket Pesto Crusted Cod Loin, Sun Dried Tomato Sauce, Roast Potatoes	£8.50	_____	£16.50	_____	£30.00	_____
Teriyaki Salmon, Spring Onion Noodles, Tender Stem Broccoli	£8.50	_____	£16.50	_____	£30.00	_____
Roast Salmon, Lobster Sauce, Fine Beans, Baby Potatoes	£8.50	_____	£16.50	_____	£30.00	_____
<u>Farms &amp; Pastures</u>	Serves 1	Quantity	Serves 2	Quantity	Serves 4	Quantity
Chicken Chasseur, Arran Mustard Mash, Thyme Roasted Carrots	£8.50	_____	£16.50	_____	£30.00	_____
Chicken, Zucchini & Sun-Dried Tomato Lasagne	£8.50	_____	£16.50	_____	£30.00	_____
Boeuf Bourguignon, Black Olive Mash, Garlic Roasted Button Mushrooms	£8.50	_____	£16.50	_____	£30.00	_____
Moussaka, Oregano Scented Lamb, Roast Potato, Aubergine & Tomato	£8.00	_____	£14.00	_____	£25.50	_____
<u>Sweetness</u>					Serves 2-3	Quantity
Tiramisu					£9.50	_____
Vanilla Rice Pudding with Port Braised Black Cherries					£9.50	_____
<u>Minimum order £50</u>						
<u>Name:</u>						
<u>Mobile #:</u>						
<u>Home Address &amp; Postcode:</u>						
<u>Upon completion, email to enquiries@eat-merienda.com</u>						

<u>Sparkling Wines &amp; Champagne</u>	Vol	Bottle	Quantity
Marques de la Sardana Brut Cava, Spain <i>Aromas of green pears, apple blossom, crisp notes</i>	11.5%	£30.50	_____
Mirgin Laieta Rosé Cava, Alta Aella, Spain 2017 <i>Bright strawberry and cherry notes, a rich finish</i>	12%	£36.00	_____
Crémant d'Alsace, Domaine Klur, Pinot Blanc, France <i>Citrus fruits on the palate, a long, dry finish</i>	12.5%	£47.00	_____
Paul Langier Brut, Champagne, France <i>Subtle hints of lemons, rhubarb, a long enticing finish</i>	12.5%	£48.50	_____
Louis Roderer Brut Premier NV. Reims, France <i>Rich, bright fruit, nutty notes, long, complex finish</i>	12%	£100.00	_____

#### Rosé Wines

Cuvée des Lices, Provence Rosé, France 2018 <i>Crisp &amp; Dry, Grenache, Syrah &amp; Mourvedre grapes</i>	12.5%	£29.00	_____
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#### White Wines

Vinho Verde, Alvarinho/Trajadura Portugal 2018 <i>Crisp, floral, bright lemon acidity</i>	12%	£22.40	_____
Viognier Vieilles Vignes, Mount Rocher 2018 <i>Honeysuckle, apricot aroma; dry, tangy and refreshing</i>	13.5%	£24.80	_____
Sauvignon de Touraine, Loire Valley, France 2018 <i>Aromatic, rich, dry, complex. Long and lovely</i>	13%	£26.00	_____
Oropasso, IGT, Biscardo, Veneto, Italy 2018 <i>Fresh, floral, hints of citrus fruits</i>	13%	£26.00	_____
Campana Corbières Blanc, France 2017 <i>Lively, sharp, bright citrus notes</i>	13%	£26.80	_____
Minervois Blanc, Château Canet, France 2017 <i>Delicate peachy notes, round and balanced palate</i>	13%	£27.00	_____
Clos Venturi 1769 White, Corsica, France 2017 <i>Clean &amp; refreshing, peaches, pears, citrus flavours</i>	13%	£32.80	_____
Rioja Crianza, Hacienda Grimon, Rioja, Spain 2017 <i>Fresh fruit and nuts, with balanced acidity</i>	13%	£34.00	_____
Pinot Gris, Kracher, Burgenland, Austria 2016 <i>Floral &amp; fresh apple, citrus notes</i>	13%	£43.50	_____

#### Red Wines

Frentano, Cantina Frentana, Montepulciano, Italy 2018 <i>Plum, chocolate notes, bold and structured</i>	13%	£22.00	_____
Côte Sud, Domaine Lafage, France 2017 <i>Cherries, blackberries on nose, spicy notes</i>	13.5%	£24.80	_____
Incanto, Frappato, Baglio Gibellina, Italy 2018 <i>Pleasant, fresh; a lively and soft palate</i>	13%	£24.80	_____
Neropasso Originale, Biscardo, Italy 2017 <i>Spicy, hints of cherry and plum. Fine, velvety palate</i>	13.5%	£26.00	_____
Primitivo, Mocavero, Italy 2018 <i>Full bodied with notes of cassis, spice, dark kirsch cherry</i>	14%	£27.20	_____
La Villa Barbera d'Asti, Tenuta Olim Bauda, Italy 2017 <i>Berry aroma; full-bodied, long, enticing finish</i>	14.5%	£30.80	_____
Le Petit Mazet, Les Equilibristes, France 2016 <i>Elegant, soft and well-balanced</i>	14%	£36.00	_____
Lealtanza Rioja Reserva, Spain 2012 <i>Smooth, full bodied, jammy with soft cinnamon spices</i>	14%	£38.80	_____
Château Cambon La Pelouse Haut Medoc, Bordeaux 2015 <i>Powerful, intense fruit, toasty notes</i>	14%	£50.00	_____

**Name:**

**Mobile #:**

**Home Address & Postcode:**

*If you are lucky enough to look below 25 years old, we will require to see photo ID upon delivery (Passport or Driver's Licence). We require a signature from all customers buying wine therefore please prepare your own ballpoint pen for signature when wine is delivered.*

**Upon completion, email to [enquiries@eat-merienda.com](mailto:enquiries@eat-merienda.com)**