
Merienda

Mediterranean-inspired Small Plates. Featuring a Tasting Menu you Design

We recommend per person: 7 plates or more for the full tasting experience

Merienda Staples

Sun-Dried Tomato Focaccia, Basil Oil	£4.00
Marinated Olives & Pickled Lombardi Peppers	£4.00
Lemon & Coriander Hummus & Garlic Pitta	£7.50
Serrano Ham served with Manchego	£7.50

Fields & Gardens

Roast Potato, Bravas Sauce & Aioli	£7.00
Crespelle. Forest Mushroom Crêpe & Ricotta Cheese	£7.50
Open Tart of Mozzarella & Roasted Red Pepper with Rocket Pesto	£8.50
Roast Sweet Potato, Feta, Spring Onion, Almonds & Raffaelli Vinaigrette	£8.50

All prices inclusive of VAT

We cook with allergens. Please discuss with our staff any food allergies you may have

Farms & Pastures

Lamb Kebab served with Tzatziki	£9.50
Mille-Feuille of Ox Cheek & Seared Savoy Cabbage, Veal & Wine Jus	£8.90
Chicken and Parma Ham, Arran Mustard Cream, Garlic Polenta	£8.90
Slow-Cooked Pork Loin Medallions with Shallot, Sage & Apple	£8.90
La Bomba de la Barceloneta, Sun-Dried Tomato Sauce & Garlic Cream (1)	£8.50

Rivers & Seas

Tobermory Smoked Trout, Bloody Mary Sorbet and Cucumber	£9.50
Roast Salmon, Lightly Pickled Cucumber with Dill & Pink Peppercorn	£9.00
Coconut Tuna Ceviche, Sweet Pimento & Lime	£9.50
Mull Cheddar Gratin of Smoked Haddock & Creamy Mash	£9.00
Seared Scallop & Prawn Salad, Avocado Emulsion, Thai Chili Dressing	£10.90

Sweetness

Bramble & Plum Crumble, Sauce Anglaise	£7.00
White Chocolate & Cranberry Croissant Butter Pudding, Passion Fruit	£7.00
Espresso Panna Cotta, Caramel Pistachio Tuile	£7.90
Selection of Fine Celtic Cheeses	£9.50