

Mezzé

£4.50 EACH / 3 FOR £12

VEGETARIAN MEZZE

MIXED OLIVES – kalamata olives and mammoth olives in olive oil and herb marinade (v) (gf)
CATALAN WHITE BEAN Cassoulet – a spanish village style bean and tomato stew (v)
DEEP FRIED BRIE – with a cinnamon infused red onion marmalade (v)
GREEK SALAD – fresh village salad with olives, tomatoes, cucumber and feta cheese (v) (gf)
PATATAS BRAVAS – crisp cubes of fried potato with a fiery tomato sauce (v) (gf)
HALLOUMI – halloumi cheese chargrilled and served with olive tapenade (v)
PATATAS AIOLI – cubes of fried potato with aioli (v) (gf)
FRITTATA – mezza style eggy potato set with cypriot halloumi cheese, sundried tomato, spinach and fresh dill (v)
ISPANAK – baby spinach with a creamy smoked garlic yoghurt (v) (gf)
RICKINTA – chick pea and saffron infused rice cooked with shallot butter (v) (gf)
ARANCINI – sicilian stuffed rice balls filled with mozzarella, served with a fiery spiced tomato sauce

NACHOS – tortilla chips with melted cheese, sour cream, jalapenos, guacamole and salsa (v)
RED PEPPER & CORIANDER Hummus – a middle eastern speciality of chickpeas, tahini, olive oil and lemon with roasted red peppers and fresh coriander (v) (gf)
Manchego LA MANCHA – authentic spanish cheese fried and served with golden honey (v)
ARTICHOKES – marinated and mixed with olives and feta (v)
SMASHED EGG BRAVAS – with a fiery tomato and chilli sauce (v)
GREEK POTATO SALAD – served in a classic olive oil, lemon and parsley marinade with ground black pepper (v)
MARINATED PEPPERS – marinated and finished with rocket and parmesan (v)
COUSCOUS – light delicate couscous with mediterranean vegetables (v)
PUY LENTIL SUPREME – classic village stew slow cooked with persian spices
FETA CHEESE BOREK – filo parcels filled with melted feta cheese and fresh parsley (v)
WILD MUSHROOM CROQUETTES – handcrafted croquettes stuffed with wild mushrooms and a smooth béchamel sauce (v)

FISH MEZZE

CATALAN SQUID CROQUETTES – hand crafted croquettes stuffed with squid
SMOKED MACKEREL CROSTINI – smoked mackerel with crème fraiche, capers and lemon
CLASSIC PRAWN TAVA – peeled tiger prawns pan fried with capers, shallots and cream
GARLIC PRAWN TAVA – peeled tiger prawns pan fried in garlic butter
CHILLI PRAWN TAVA – peeled tiger prawns pan fried with chilli and coriander

CALAMARI – slices of squid in a light batter with lemon and garlic mayonnaise
CRAB, PRAWN AND GOATS CHEESE BOREK – filo parcels filled with peeled prawns, dill, lemon, goats cheese and fresh crab meat
WHITEBAIT – little fishes deep fried in lemon breadcrumbs served with tartare sauce
MEZZE CLASSIC MEDITERRANEAN FISH STEW – with salmon, squid, prawns and cod cooked in a creamy white wine sauce with shallots and saffron
WHOLETAIL SCAMPI – deep fried and breaded, served with a sundried tomato tartare sauce

MEAT MEZZE

SESAME CHICKEN FILLET – deep fried and served with sweet chilli and soy sauce
BOMBAY POTATO AND CHORIZO – cubes of potato pan fried with chorizo, spinach and indian spices
MEZZE CHILLI BEEF – slow braised beef chilli cooked in merlot and mountain herbs served with sour cream
CHORIZO CON RIOJA – smoked chorizo braised in rioja with mountain herbs
TUSCAN SAUSAGE AND BACON CASSEROLE – traditional village style stew slow cooked with mountain herbs and pulses
CHICKEN IN BLACK BEAN SAUCE – cantonese style stir fry of diced chicken fillet with garlic, chillies and ginger
MEZZE BEEF STIFADO – rich beef stew slow cooked with red wine garlic, cinnamon, bay and shallots
CROQUETTES DE JAMBON – iberico ham and smooth creamed béchamel sauce
SHREDDED DUCK CROSTINI – oriental style shredded duck with a light hoisin sauce
DRUNKEN PORK – slow braised pork cooked overnight with white wine, cider, cream and leeks
COQ AU VIN – classic french pot roast stew of chicken, mushrooms, bacon and wine

DUCK BOREK – filo parcels filled with crispy duck and hoisin sauce
PORK BOREK – filo parcels filled with slow cooked minced pork, mountain herbs and peas
ORIENTAL BEEF NOODLE SALAD – marinated in asian spices with soy, ginger, chilli and garlic
PESTO CHICKEN – wok sautéed chicken strips cooked in cream and pesto sauce with spinach
ALBANIAN LIVER – tender chunks of lamb's liver pan-fried in butter with smoked paprika and red onion
MERGUEZ SAUSAGES – spicy north african sausage flavoured with harissa and lemon, served with smoked garlic yogurt
LAMB KOFTA – lamb chargrilled and marinated with coriander and fresh spices
PORK KOFTA – pork chargrilled and marinated with bay and sweet sherry
BEEF KOFTA – beef chargrilled and marinated with rioja and oregano
CHICKEN SOUVLAKI – tender pieces of chicken chargrilled in persian spices
ALBONDIGAS EN SALSA – spanish style veal, chorizo and pork meatballs served with a rich tomato sauce
MOROCCAN CHICKEN TAGINE – spicy north african speciality cooked with peppers, onions, tomatoes and almonds

Mezzé

RESTAURANT MENU

STARTERS – £5.50

SALMON AND PRAWN FISHCAKES – served with a thai sweet chilli and lime yoghurt
CARPACCIO OF VENISON FILLET – served on a rocket and boiled egg salad, with shaved parmesan and caesar dressing
SMOKED DUCK BREAST – with an orange, watercress and potato salad drizzled with a pomegranate dressing
SMOKED TROUT TART – chew valley smoked trout with watercress and spring onions served with dressed mixed leaves

MOROCCAN SPICED TART – roasted butternut squash tart with cumin and smoked paprika served with dressed mixed leaves (v)
SOUP OF THE DAY – freshly prepared soup of the day
LOUNZDA & HALLOUMI – cured smoked cypriot pork loin served on grilled halloumi with basil tomatoes
DEEP FRIED GOATS CHEESE SALAD – with little gem lettuce and an apple and walnut vinaigrette

VEGETARIAN STARTER PLATE – a selection of our finest vegetarian mezzes from around the world

SEAFOOD STARTER PLATE – a selection of our finest vegetarian and seafood mezzes (supp £3)

MEATY STARTER PLATE – a selection of our finest vegetarian and meat mezzes (supp £4)

MIXED STARTER PLATE – a selection of our finest vegetarian, seafood and meat mezzes (supp £5)

MAIN COURSES – £13.00

PAN FRIED FILLET OF MONKFISH AND PEELED TIGER PRAWNS – in a butter bean shallot and champagne cream sauce served with herb crushed new potatoes and wilted spinach
RED PEPPER AND ROSEMARY PAELLA – served with lemon and sugar snap peas, roasted manchego and dressed rocket salad
CHAR-GRILLED LEMON AND HERB MARINATED CHICKEN – served with paprika straw fries and greek salad
OVEN BAKED FILLET OF SALMON – served with sundried tomatoes, roasted pine nuts and a pesto tagliatelli

MEZZE BBQ RIBS – full rack of bbq ribs with coleslaw, barbecue sauce and fries
KLEFTICO – slow roasted shank of lamb cooked in red wine and herbs, served with roasted mediterranean vegetables and greek feta mashed potatoes
SPANAKOPITA – an authentic greek dish of filo pastry, spinach and feta cheese, served with lightly spiced potatoes and a fiery tomato sauce
BOUILLABAISSE – classic french fish stew from marseille made with tomatoes, sweet paprika, garlic and saffron, served with aioli and warm toast
PORK LOIN SCHNITZEL – pan fried breaded pork loin with a brandy and mushroom cream sauce, straw fries and a rocket and parmesan salad

MEZZE MIXED GRILL

minute steak, lamb kofta, chicken souvlaki, loundza, tiger prawns quickly grilled over charcoal and garnished with grilled tomato, fried egg, mushrooms, watercress and hand cut chips

£25.00

“GRAND MEZZE” OUR 4 COURSE HOUSE SPECIALITY

a collaboration of our native mediterranean and middle eastern inspired “little dishes” selected from the many delicacies and specialities from around the world. perfect for party bookings.

£22 per person (min 2 people)

CHAR-GRILLED PRIME SIRLOIN (APPROX. 10OZ)

served with hand-cut chips, grilled portobello mushrooms & salad £18.00
brandy and mushroom cream sauce
£1.00 supplement

SIDE DISHES – £2.95

hand cut chips, french fries, garlic bread, rocket and parmesan salad, sautéed spinach, new potatoes, fine green beans, seasonal vegetables

DESSERTS – £5.50

CHOCOLATE AND FRANGELICO TART – served with a cherry crème fraiche
STICKY TOFFEE AND BANANA PUDDING – served with hot butterscotch sauce and white chocolate ice-cream
MEZZE MESS – layers of mixed berries, crushed meringue and ice-cream, topped with cream and butterscotch sauce
SANGRIA TRIFLE – layers of sangria jelly, fresh fruit salad and sherry soaked sponge, topped with vanilla cream, the classic with a mediterranean twist

GINGER BAKLAVA – homemade house speciality infused with stem ginger and honey served with turkish delight ice-cream
MARSHFIELD ICE-CREAMS – please ask server for today's flavours
BLUEBERRY CRÈME BRULEE – classic brulee infused with blueberries and served with vanilla shortbread
A SELECTION OF FARMHOUSE CHEESES – served with biscuits, celery, grapes and chutney

SUNDAY ROAST – £9.00

a choice of traditional roasted sirloin of beef, lemon and herb chicken or loin of pork served with rosemary roast potatoes, yorkshire pudding, cauliflower cheese, braised red cabbage and fine green beans.

Ask about our vegetarian options.