

VEGETARIAN MEZZE

LOUISIANA STYLE CRISPY POTATO SKINS with salsa and sour cream (v) (gf)

CATALAN WHITE BEAN CASSOULET a spanish village style bean and tomato stew (v) (gf)

DEEP FRIED FARMHOUSE BRIE with a cinnamon infused red onion marmalade (v)

"VILLAGE STYLE" SPELT TABOULEH with tea soaked sultanas and cashews (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)

MOROCCAN FARMERS TAGINE made with butterbeans, okra, sweet potato, tomatoes and smoked paprika (v)

CYPRIOT HALLOUMI halloumi cheese chargrilled and served with olive tapenade (v) (gf)

MADEIRA MUSHROOMS creamed spinach and mushrooms served on toasted ciabatta with a garlic and madeira reduction (v)

GARLIC AND MANCHEGO BRUSCHETTA crispy garlic bread topped with melting aged spanish cheese (v)

PATATAS AIOLI cubes of fried potato with aioli (v) (gf)

MEZZE RICKINTA chick pea and saffron infused rice cooked with shallot butter (v) (gf)

SICILIAN ARANCINI sicilian stuffed rice balls filled with gorgonzola cheese, served with a fiery spiced tomato sauce (v)

GOATS CHEESE BRUSCHETTA thinly sliced beetroot topped with melted goats cheese on crispy ciabatta (v)

MEZZE NACHOS tortilla chips with melted cheese, sour cream, jalapenos, guacamole and salsa (v) (gf)

WILD MUSHROOM CROQUETTES hand crafted croquettes stuffed with wild mushrooms and a smooth bechamel sauce (v)

GREEK POTATO SALAD served in a classic olive oil, lemon and parsley marinade with ground black pepper (v) (gf)

MANCHEGO LA MANCHA authentic spanish cheese fried and served with golden honey (v)

ARTISAN GARLIC DOUGH BALLS served with a smoked sesame tahini dip (v)

PERSIAN COUSCOUS light delicate couscous with mediterranean vegetables (v)

GREEK FETA CHEESE BOREK filo parcels filled with melted feta cheese and fresh parsley (v)

WILD MUSHROOM & GORGONZOLA STROGANOFF creamy italian cheese sauce with wild mushroom, garlic and walnuts (v) (gf) (n)



(v) = vegetarian (gf) = gluten free (n) = nuts Mezze restaurants cannot guarantee that any products that are sold on the premises are totally free of nuts or nut derivatives or that any fish dishes are free of bones.

£4.75 EACH / 3 FOR £12.95

MEAT MEZZE

SOUVLAKI LOUGANIKA char-grilled, wine marinated cypriot sausage served with smoked garlic and spinach yoghurt

SESAME COATED SOUTHERN STYLE FRIED CHICKEN served with sweet chili jam

BOMBAY POTATO AND CHORIZO cubes of potato pan fried with chorizo, spinach and indian spices

MEZZE CLASSIC MEXICAN CHILLI BEEF slow braised beef chilli cooked in merlot served with soft flour tortillas and sour cream (gf)

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

MEZZE FLAME GRILLED TANDOORI CHICKEN finger licking secret recipe (csc) chefs special choice

MEZZE CLASSIC BEEF STIFADO rich beef stew slowly cooked with red wine garlic, cinnamon, bay and shallots

SHREDDED DUCK CROSTINI oriental style shredded duck with a light hoisin sauce

THATCHERS SOAKED DRUNKEN PORK slow braised pork cooked overnight with white wine, cider, cream and leeks

ARGENTINIAN SHEPHERD'S PIE a spicy twist on the british classic with a hint of chilli, village pulses, boiled eggs and buckets of local red wine (gf)

MEZZE DUCK BOREK filo parcels filled with crispy duck and hoisin sauce

MINI MORCILLA pan fried catalonian mini black puddings with chorizo and wilted spinach

ITALIAN PESTO CHICKEN wok sautéed chicken strips cooked in cream and pesto sauce with spinach (gf)

ALBANIAN LAMBS LIVER pan-fried in butter with smoked paprika and red onion

WILD BOAR CROQUETTES delicious deep fried ovals filled with wild boar and béchamel sauce, served with blueberry marmalade

MOROCCAN CHICKEN TAGINE spicy north african specialty cooked with peppers, onions, tomatoes and almonds (gf) (n)

OTTOMAN LAMB KOFTA lamb chargrilled and marinated with coriander and fresh spices (gf)

GRECIAN PORK KOFTA pork chargrilled and marinated with bay and sweet sherry (gf)

MEZZE HOUSE NACHOS tortilla chips with melted cheese, sour cream, guacamole and your choice of chili beef (£1 supplement) or chorizo (£1 supplement)

PERSIAN CHICKEN SOUVLAKI tender pieces of chicken chargrilled in persian spices (gf)

SEA SALT AND PEPPER SQUID served with a smoky chipotle mayonnaise

CALAMARI slices of squid in a milky light batter with lemon and home made tartare sauce

CATALONIAN SALT COD CROQUETTES with garlic mayonnaise

CLASSIC PRAWN TAVA peeled tiger prawns pan fried with capers, shallots and cream (gf)

KING PRAWN & HARISSA GRATIN king prawns in a creamy north african spiced sauce topped with cheese (gf)

JAMAICAN JERK FISH FRITTERS with fresh lime and coriander mayo

ANDALUCIAN WHITEBAIT little fishes deep fried in lemon breadcrumbs served with tartare sauce

MOJITO GRILLED FILLET OF MARLIN served with a spicy herb salsa (gf)

MEDITERRANEAN FISH PIE salmon, calamari, cod and king prawns in a cream and white wine sauce topped with buttered mashed potato and parmesan

HOUSE SPECIALITY TORTILLAS

£5

2 SOUTH AMERICAN STYLE SOFT FLOUR TORTILLAS

PULLED PORK CHIPOTLE served with a spinach yoghurt

TIGER PRAWN AND FRESHWATER CRAYFISH served with a sweet chili jam

HAND TORN SLOW COOKED BBQ BEEF served with an avocado and lemon mousse

DEEP FRIED BREADED BOURSIN served with a red onion and rioja marmalade (v)

"GRAND MEZZE"

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.

£16 per person

(min 2 people, price excludes dessert)

SUNDAY LUNCH

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.

1 COURSE £9

2 COURSE £12

3 COURSE £15

DESSERTS: £5.50

MEZZE STICKY TOFFEE AND BANANA PUDDING served with hot butterscotch sauce and vanilla pod ice-cream

MORELLO CHERRY AND LEMON POSSET with all butter highland shortbread

SANTIAGO TART warm almond cake served with apricot custard and crunchy chocolate clusters

CHURROS AU CHOCOLAT spanish dough nuts tossed in cinnamon sugar with hot chocolate dipping sauce and sticky marshmallows

TURKISH GINGER & PISTACHIO BAKLAVA homemade house speciality infused with stem ginger and honey with turkish delight ice-cream

MEZZE CLASSIC CHOCOLATE BROWNIE a mezze classic rich, fudgy and chocolaty served warm with salted caramel ice cream

THE MEZZE MESS layers of mixed berries, crushed meringue and ice cream, topped with cream and butterscotch sauce

MARSHFIELD SPECIALITY ICE CREAM choose from three flavoured scoops; ask staff for choice of flavours

MEZZE ARTISAN CHEESE BOARD a selection of british and continental cheeses served with biscuits and onion marmalade (supplement £1.50)