

# BAR MENU

## MEZZÉS ~ £4.50 EACH • 3 FOR £12.00

### VEGETARIAN MEZZÉ

MIXED OLIVES	kalamata and mammoth olives in olive oil and herb marinade <b>(v)</b>
HUMMOUS	a middle eastern speciality of chick peas, tahini, olive oil and lemon <b>(v)</b>
ISPANAK	baby spinach with a creamy smoked garlic yoghurt <b>(v)</b>
DOLMADES	marinated vine leaves stuffed with rice, onions, pine nuts and fresh herbs <b>(v)</b>
COUSCOUS	light delicate couscous with mediterranean vegetables <b>(v)</b>
FETA CHEESE BOREK	filo parcels filled with melted feta cheese and fresh parsley <b>(v)</b>
HALLOUMI	halloumi cheese chargrilled and served with olive tapenade <b>(v)</b>
GREEK SALAD	fresh village salad with olives, tomatoes cucumber and feta cheese <b>(v)</b>
RICKINTA	chick pea and saffron infused rice cooked with a shallot butter <b>(v)</b>
GOATS CHEESE CROSTINI	with sundried tomatoes & a caramelised red onion dressing <b>(v)</b>
NACHOS	tortilla chips with melted cheese, sour cream, jalapenos, guacamole and salsa <b>(v)</b>
PATATAS BRAVAS	crisp cubes of fried potato with a fiery tomato sauce <b>(v)</b>
PATATAS AIOLI	cubes of fried potato served with aioli <b>(v)</b>
ARTICHOKES	marinated and mixed with olives and feta <b>(v)</b>
MARINATED PEPPERS	marinated and finished with rocket and parmesan <b>(v)</b>
GREEK POTATO SALAD	served in a classic olive oil, lemon and parsley marinade with cracked black pepper <b>(v)</b>
PUY LENTIL SUPREME	classic village stew slow cooked with persian spices <b>(v)</b>
CATALAN BEANS	a spanish "village" style broad bean and tomato stew <b>(v)</b>
PADRON PEPPERS	delicious individual peppers delicate in flavour wok fried and served with rock salt (watch out 1 in 10 extreme in heat lol) <b>(v)</b>
MANCHEGO LA MANCHA	authentic spanish cheese, fried and served with golden honey <b>(v)</b>
MOZZARELLA DI ROMA	fresh mozzarella and sweet cherry tomatoes with a homemade basil pesto <b>(v)</b>

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### FISH MEZZÉ

CALAMARI	slices of squid in a light batter with lemon and garlic mayonnaise
WHITEBAIT	little fishes deep fried in lemony breadcrumbs served with tartare sauce
PRAWN TAVA	king prawns pan fried in garlic butter with lemon and fresh herbs
SMOKED SALMON CROSTINI	served with sour cream black pepper and lemon
BLUE SHARK SOUVLAKI	char-grilled with mediterranean spices
WHOLE TAIL SCAMPI	deep fried and breaded served with a sundried tomato tartare
ANDALUCÍAN SARDINES	marinated in olive oil, garlic and parsley

### MEAT MEZZÉ

DUCK BOREK	filo parcels filled with crispy duck and hoisin sauce
LAMB KOFTA	lamb chargrilled and marinated with coriander and fresh spices
SHREDDED DUCK CROSTINI	oriental style shredded duck with a light hoisin sauce
CHICKEN SOUVLAKI	tender pieces of chicken chargrilled in persian spices
CHORIZO CON RIOJA	smoked chorizo braised in rioja with mountain herbs
ALBANIAN LIVER	tender chunks of lambs liver panfried in butter with smoked paprika and red onion
PEPPERED BEEF	strips of tender beef fillet grilled with black pepper
CHILLI BEEF	beef chilli served with sour cream
BOMBAY POTATO AND CHORIZO	cubes of potato panfried with chorizo, spinach and indian spices
PUY LENTIL & SHREDDED DUCK SUPREME	classic village dish slow cooked and finished with shredded roast duck
PESTO CHICKEN	wok sautéed chicken strips cooked in cream and pesto sauce with mange tout
MEZZE BEEF STIFADO	rich beef stew slow cooked with red wine, garlic, bay and shallots
MOROCCAN CHICKEN TAGINE	spicy north african speciality cooked with peppers, onions, tomatoes and almonds
ORIENTAL BEEF NOODLE SALAD	marinated in asian spices with soy, ginger chilli and garlic
HICKORY AND STILTON SAUSAGES	made to our mezze recipe (perfect for sharing)
PIRI PIRI CHICKEN THIGHS	char-grilled in portuguese spices
TUSCAN SAUSAGE AND BACON CASSEROLE	traditional village style stew slow cooked with mountain herbs and pulses
SOBRASADA	house special warm chorizo pate served on a herb toast
SESAME CHICKEN STRIP	deep fried and served with sweet chilli sauce

## BRUNCH SERVED UNTIL 6PM

TRADITIONAL ENGLISH BREAKFAST	£5.50
dry cured smoked bacon, cumberland sausage, egg, grilled tomato, mushrooms, hash brown and baked beans served with toasted ciabatta	
VEGETARIAN BREAKFAST	£5.00
panfried mushrooms, grilled tomato, egg, wilted spinach, hash brown and baked beans served with toasted ciabatta <b>(v)</b>	
EGGS BENEDICT	£5.00
toasted ciabatta with ham and poached egg, topped with hollandaise sauce	
EGGS FLORENTINE	£5.00
toasted ciabatta with wilted baby spinach and poached egg, topped with hollandaise sauce <b>(v)</b>	
EGGS ROYALE	£5.00
toasted ciabatta with smoked salmon and poached egg, topped with hollandaise sauce	
HAM AND EGGS	£7.50
served with hand cut home made chips and fresh bread	
SAUSAGE AND MASH	£7.50
sausages served with mashed potatoes and gravy	
FISH AND CHIPS	£7.95
market-fresh fish in a light batter served with home made hand cut chips and tartare sauce	
CHILLI	£6.95
chilli beef served with herb rice, sour cream and flour tortilla	
<b>SANDWICHES AND WRAPS</b>	£6.50
served with hand cut chips and salad leaves	
cajun chicken and bacon mushroom and stilton <b>(v)</b> brie and sunblush tomato <b>(v)</b> ham and chutney smoked salmon and horseradish duck and hoisin sauce bacon and brie	
<b>MEZZE HOME MADE BURGERS</b>	£7.95
served on ciabatta with salad, tomato relish and handcut chips beef or lamb	

## SIDE DISHES ~ £2.95

Hand Cut Chips	Mashed Potatoes
Rustic Bread	Sautéed Spinach
Garlic Bread	Mange Tout
New Potatoes	Seasonal Vegetables
Rocket and Parmesan Salad	

# RESTAURANT MENU

## STARTERS ~ £5.25

### ASIAN DUCK AND NOODLE SALAD

marinated confit of duck with hoisin sauce, chilli infused noodles and dressed leaves

### OAK SMOKED SCOTTISH SALMON

simply served with lemon wedge and mixed leaves

### SOUP OF THE DAY

freshly prepared homemade soup

### SLOW BRAISED IBERIAN PORK CHEEKS

with a stew of catalan spices, diced vegetables and puy lentils

### FILLET OF MARLIN STEAK

char-grilled mediterranean white fish served with mezze sundried tomato and caper tartar sauce

### CHARCUTERIE PLATE

a selection of artisan cured meats, olives and cheeses

### DEEP FRIED BRIE

with a cinnamon infused red onion marmalade (v)

## MEZZE SPECIAL STARTER PLATE

a selection of our finest vegetarian mezzes from around the world (v)

Why not add seafood £3

Why not add meat £4

Why not try both £5

THE GRAND MEZZÉ ~ £22.00 per person  
(minimum of 2 persons)

a mediterranean feast comprised of a selection of 'little dishes' containing many of the delicacies and specialities of our authentic regional cuisine

- House Speciality -  
- Perfect for Party Bookings -

## MAIN COURSES ~ £12.95

Our main courses are served as complete dishes.  
We do however offer a selection of side orders

### SIRLOIN STEAK **supp £2.50**

served with homemade chips, flat head mushrooms, béarnaise sauce and salad

### PAN-ROASTED FILLET OF KINGFISH

served with a butterbean, harissa, tomato and rioja stew on a bed of mashed potatoes

### MEZZE STUFFED ROMANO PEPPERS

filled with moroccan style couscous and grilled goats cheese, served with dressed mixed leaves (v)

### CHAR-GRILLED WESTCOUNTRY LOIN OF PORK

served with a brandy and green peppercorn sauce, panache of vegetables and creamed mash

### ROAST BREAST OF PHEASANT

stuffed with peppered leeks, wrapped in streaky bacon and served with crispy black pudding and roasted butternut squash

### MOUSSAKA

classic greek dish made with a meat sauce, potatoes, aubergine and bechamel served with saffron infused rice

### CHICKEN SOUVLAKI

persian style cubes of chicken on skewers, char-grilled and served with wilted greens and a choice of fried potatoes or rice

### MEDITERRANEAN FISH STEW

with salmon, squid and prawns cooked in a creamy white wine sauce with shallots, saffron and served with rustic bread

### WILD MUSHROOM JAMBALAYA

spicy creole style rice, slow cooked in southern herbs with wild mushrooms and topped with roasted sweet potatoes (v)

### ROAST CONFIT DUCK

slowly cooked with garlic and rosemary served with creamed leeks and sauté potatoes

### GRILLED MARINATED BREAST OF CHICKEN

stuffed with spanish manchego cheese and sun dried tomatoes simply served with mezze salad and couscous

### BLUE SHARK SOUVLAKI

served with a duo of olive oil and parsley potatoes and mezze greek salad

## DESSERTS ~ £4.95

### PECAN AND PISTACHIO FRANGIPANE TART

served with farmhouse vanilla pod ice-cream

### BAKLAVA

homemade house speciality served with turkish delight ice-cream

### CLASSIC LEMON TART

with chantilly cream and fruit coulis

### WARM CHOCOLATE BROWNIE

served with farmhouse vanilla pod ice-cream

### MEZZE MESS

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

### ICE CREAMS

choose three from the following: vanilla pod, chocolate, strawberry, cinnamon and turkish delight

### PROFITEROLES FILLED WITH BAILEYS CREAM

topped with chocolate & crushed pistachio nuts

## CHEESE ~ £5.00

A SELECTION OF FARMHOUSE CHEESES served with biscuits and homemade chutney

AFTER DINNER LIQUEURS, FINE PORTS  
AND FRESHLY GROUND COFFEE ARE AVAILABLE.  
PLEASE ASK STAFF FOR DETAILS.

TRADITIONAL HOMEMADE SUNDAY ROAST  
AVAILABLE 12 TIL 5 EVERY SUNDAY  
(BOOKING ADVISABLE)

FOOD AVAILABLE FROM  
12PM TIL LATE, 7 DAYS A WEEK