

£5.50 EACH / 3 FOR £14.25

VEGGIE MEZZE

OLIVES HUMMUS AND BREAD, roasted red peppers and coriander hummus with mixed marinated olives and toasted ciabatta (v) (gf)

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

GRECIAN BUTTER BEAN & FETA STEW authentic greek dish of giant beans cooked in a tomato and herb sauce with crumbled feta (v) (gf)

DEEP FRIED FARMHOUSE BRIE served with a caramelised red onion marmalade (v)

SPICED VEGETABLE BOREK deep fried crispy pastry parcel filled with lightly spiced potatoes and green peas served with smoked garlic and spinach yoghurt. (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)

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

GOATS CHEESE BRUSCHETTA melted creamy goats cheese and crispy ciabatta with slow cooked red onion marmalade (v)

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

HALLOUMI AND DOLMADES chargrilled halloumi and vine leaves served with a black olive and garlic tapenade (v) (gf)

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

BEETROOT AND BLUE CHEESE ARANCINI beetroot rice balls stuffed with blue cheese served with a fiery tomato sauce (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)

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

PERSIAN COUSCOUS light delicate couscous with mediterranean vegetables (v)

PUY LENTIL SUPREME classic village slow cooked lentil stew with persian spices (v) (gf)

WILD MUSHROOM & GORGONZOLA

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

MEDITERRANEAN ROASTED RED PEPPER filled with vine tomatoes, smoked garlic and grilled halloumi with a green pesto dressing (v) (gf) (n)

SPINACH AND FETA BAKLAVA traditional middle eastern dish with spinach, pistachios, pine nuts and feta baked in golden filo pastry (v) (n)

MEZZE CAESAR SALAD crisp cos lettuce, kalamata olives, sundried tomatoes, anchovies, croutons and shaved parmesan with homemade caesar dressing (v)

VEGETARIAN MOUSSAKA classic greek style dish made with potatoes and mixed vegetables with a spiced tomato sauce and creamy parmesan béchamel(v)

MACARONI CHEESE CROQUETTES macaroni in a mozzarella and cheddar cheese sauce coated in crispy breadcrumbs and sweet chili jam (v)

MEDITERRANEAN VEGETABLE AND MANCHEGO PAELLA spanish classic of mediterranean vegetable and saffron rice with a blend of catalan spices and herbs (v)

MEAT MEZZE

BBQ SPARE RIBS pork spare ribs with a sticky bbq sauce
SESAME COATED SOUTHERN STYLE FRIED CHICKEN served with sweet chilli jam

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

MEZZE CLASSIC MEXICAN CHILLI BEEF slow braised beef chilli cooked in red wine served with crispy tortilla chips and sour cream (gf)

CHORIZO CON RIOJA smoked chorizo braised in rioja with mountain herbs (gf)

SPANISH CHORIZO AND BUTTER BEAN STEW traditional style stew slow cooked with spicy chorizo and mountain herbs (gf)

HARISSA AND CORIANDER LAMB CURRY a classic authentic rich north african dish

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 rocket and a light hoisin sauce

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

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

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

DEVILLED CHICKEN LIVER AND BACON pan-fried in butter with fresh chillis, smoked paprika, sweet sherry and cream (gf)

CHICKEN TIKKA MASALA tender boneless chicken marinated in yoghurt with herbs and spices

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

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

ORIENTAL BEEF, PORK, NOODLE AND VEGETABLE STIR FRY flash fried garlic beef and pork, with noodles, vegetables, chilli, and soy sauce

CHICKEN SHAWARMA slow cooked spiced chicken served with smoked garlic and spinach yoghurt served in mini pittas

PUY LENTIL AND SHREDDED DUCK SUPREME classic village slow cooked lentil stew with persian spices topped with shredded confit duck legs

MOROCCAN CHICKEN TAGINE spicy north african speciality with peppers, onions, cream and almonds (gf) (n)

MOZZARELLA AND SMOKED CURED HAM SALAD served with mixed leaves and green pesto dressing (n) (gf)

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

CATALAN MEATBALL MELT crispy ciabatta topped with ispanak, chorizo meatballs and melted manchego cheese

ORIENTAL PORK BALLS deep fried and crispy served with a sweet chili sauce

CARBONARA AND SPINACH TORTELLINI wild mushroom tortellini served with a classic ham, cream and parmesan sauce

CHORIZO AL VINO tender peices of chorizo cooked in in a sweet sherry, garlic, onion and herbs (gf)

SEAFOOD MEZZE

SEA SALT AND PEPPER SQUID flour dusted and deep fried served with a smoky chipotle mayonnaise

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

SMOKED SALMON AND AVOCADO BRUSCHETTA served with a red onion and parsley salsa

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

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

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

DEEP FRIED CRISPY SCAMPI breaded whole tail scampi served with a sun dried tomato tartare sauce

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

MEZZE CLASSIC MEDITERRANEAN FISH STEW a golden fish stew of salmon, squid and prawns cooked in a creamy white wine, saffron and shallot sauce, served with rustic bread

HERB MARINATED SALMON KEBABS chargrilled and served with a red pesto dressing (n) (gf)

HALIBUT AND RED PEPPER SOUVLAKI chargrilled served with a chilli lime sauce (gf)

SIDES: £3.50 EACH

HAND CUT CHIPS

SKINNY FRIES

SWEET POTATO FRIES

BUTTERED SPINACH

ROCKET & PARMESAN SALAD

GARLIC BREAD

GRAND MEZZE

£18

A collaboration of our favourite native mediterranean and middle eastern inspired "little dishes" selected from the many delicacies and specialities from around the world.

Perfect for party bookings.

(min 2 people, price excludes dessert)

ADD A DESSERT

£3

Please ask your server for our grand mezze menu