

## SUNDAY LUNCH

Available from 12:00 - 5:00pm

**1 COURSE £10.95 • 2 COURSES £14.50**

**3 COURSES £18.00**

### STARTERS

choose one from our delicious range of mezze  
served with rustic bread

### MAINS

a choice of traditional roasted sirloin of beef, roast  
chicken or loin of pork served with rosemary roast potatoes,  
yorkshire pudding and seasonal vegetables

### DESSERTS

select any delicious dessert from below

## DESSERTS

#### MEZZE STICKY TOFFEE AND BANANA PUDDING

served with hot butterscotch sauce and vanilla pod ice cream (n)

#### MEZZE CLASSIC CHOCOLATE BROWNIE

rich, fudgy and chocolatey served warm with salted caramel ice cream

#### TURKISH GINGER & PISTACHIO BAKLAVA

homemade house speciality infused with stem ginger and honey with turkish delight ice cream (n)

#### MEZZE MESS

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

#### SPECIALITY ICE CREAM

choose from three flavoured scoops; ask for choice of flavours

#### WHITE CHOCOLATE AND PISTACHIO CHEESECAKE

served with cherry compote and coconut macaroons

#### LEMON DRIZZLE AND BLUEBERRY SUNDAE

scoops of vanilla and stem ginger ice cream, served with fresh blueberries,  
whipped cream, ginger biscuits and a lemon curd drizzle

Mezzé

# Mezzé

A TASTE OF THE MEDITERRANEAN

# Menu

please advise your server about any allergies as not all the ingredients are stated in descriptions.



MEZZEDOWNEND.COM



MEZZE DOWNEND



SEAFOOD MEZZE

VEGGIE MEZZE

£5.75 EACH OR 3 FOR £14.95

- OLIVES HUMMUS AND BREAD, roasted red peppers and coriander hummus with mixed marinated olives (v) (gf) vegan
- 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, tomato, cucumber, red onion, olives, oregano and feta cheese (v) (gf)
- PATATAS BRAVAS OR PATATAS AIOLI ,crisp cubes of fried potato with a fiery tomato sauce or 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 (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)
- TZATZIKI, authentic greek yoghurt dish made with cucumber, fresh mint and lemon juice (v) (gf)
- MOROCCAN BUTTERNUT SQUASH, CHICK PEA AND LENTIL STEW, lightly spiced north african stew with garlic and tomatoes finished with fresh coriander and basil (v) (gf)
- PERSIAN COUSCOUS, light delicate couscous with mediterranean vegetables and dried blackcurrent (v)
- WILD MUSHROOM & GORGONZOLA STROGANOFF, creamy italian cheese sauce with wild mushroom, garlic and walnuts and paprika (v) (gf) (n)
- MEDITERRANEAN ROASTED RED PEPPER, filled with vine tomatoes, smoked garlic and grilled halloumi with a green pesto dressing (v) (gf)
- SPINACH AND FETA BAKLAVA, traditional middle eastern dish with spinach, pistachios, pine nuts and feta baked in golden filo pastry (v) (n)
- MEDITERRANEAN MIXED SALAD, mixed leaves, sun dried tomatoes, cucumber and olives with garlic, peppers and feta cheese dressed with virgin olive oil and balsamic (v) (gf)
- 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 MATURE CHEDAR CHEESE PAELLA, spanish classic of mediterranean vegetable and saffron rice with a blend of catalan spices and herbs (v)
- FALAFEL, crushed broad beans, chick peas, onion, peppers, celery, served with hummus dip (n) **NEW**

- 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
- PAN FRIED CALAMARI, cooked in a spicey butter and white wine sauce (gf) **NEW**
- 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) **NEW**
- 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 (gf)
- MEZZE CLASSIC MEDITERRANEAN FISH STEW, a golden fish stew of salmon, squid and prawns cooked in a creamy white wine, saffron and shallot sauce
- HERB MARINATED SALMON KEBABS, chargrilled and served with a red pesto dressing (gf)

SIDES

- HAND CUT CHIPS • SKINNY FRIES • SWEET POTATO FRIES • BUTTERED SPINACH
- GARLIC BREAD • MASHED POTATOES • MUSHY PEAS

(v) = vegetarian (gf) = gluten free (n) = nuts Mezze 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. Please be aware, not all of our ingredients are stated. Please consult the allergy book for more information.

MAINS

MEAT MEZZE

- BBQ SPARE RIBS, pork spare ribs with a sticky bbq sauce (gf)
- 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) **NEW**
- MEZZE CLASSIC MEXICAN CHILLI BEEF, slow braised beef chilli, red kidney beans cooked in red wine served with crispy tortilla chips and sour cream (gf) **NEW**
- SAUTEED CHICKEN THIGHS, diced chicken thighs slowly casseroleed with garlic,onions,tomato and parsley **NEW**
- 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 (gf) **NEW**
- STREET STYLE LAMBS LIVER, tender lamb liver sauteed with onions ,served in pita bread with tzatziky **NEW**
- MEZZE CLASSIC BEEF STIFADO, rich beef stew slowly cooked with red wine garlic, cinnamon, bay and shallots (gf)
- SHREDDED DUCK CROSTINI, oriental style shredded duck with rocket and a light hoisin sauce
- FLAME GRILLED CHICKEN THIGHS, char-grilled tender chicken thighs marinated in Persian spices and our peri peri sauce **NEW**
- 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)
- HOME MADE LASAGNE, beef mince, tomato, beef stock, mozzarella, chef's special béchamel sauce **NEW**
- DEVILLED CHICKEN LIVER AND BACON, pan-fried in butter with chilli flakes, smoked paprika, sweet sherry and cream **NEW**
- MEZZE HOUSE NACHOS, tortilla chips with melted cheese, sour cream, jalapenos, guacamole and your choice of chilli beef (£1 supplement) or chorizo (£1 supplement) (gf) **NEW**
- 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 cajun chicken served with greek tzatziky served in a pita bread
- MOROCCAN CHICKEN TAGINE, spicy north african speciality with peppers, onions, cream, dates and almonds (gf) (n)
- MEDITERANEAN SUGIUK AND HALLOUMMI, served with tapenade (gf) **NEW**
- OTTOMAN LAMB KOFTA, lamb chargrilled and marinated with coriander and fresh spices (gf)
- IZMIR KOFTA-ROAST LAMB MEATBALL, cooked in a special tomato sauce with potato and herbs **NEW**
- CATALAN MEATBALL MELT, crispy ciabatta topped with tzatziki, chorizo meatballs and melted monterrey jack cheese
- ORIENTAL PORK BALLS, deep fried and crispy served with soy noodles and a sweet chili sauce
- POMEGRANATE CHILLI WINGS, marinated fire grilled wings **NEW**
- CARBONARA AND SPINACH TORTELLINI, wild mushroom tortellini served with a classic ham, cream and parmesan sauce
- CHORIZO AL VINO tender pieces of chorizo cooked in a sweet sherry, garlic, onion, herbs and a special tomato sauce (gf)

CHARGRILLED SIRLOIN STEAK

with hand cut chips and salad served plain or with peppercorn sauce (gf)  
8oz £18 · 16oz £22

GRILLED SEA BREAM £14.95 **NEW**

marinated in lemon, olive oil and herbs, served with crushed potatoes and salad

BBQ SPARE RIBS £14.95

with mezze slaw and straw fries

MEZZE STYLE HALF CHICKEN £14.95 **NEW**

served with crushed potatoes and chef's special creamy curry sauce

GRECIAN KLEFTICO £14.95

slow roasted shank of lamb with garlic, dry red wine and country herbs served with roasted mediterranean vegetables and creamy mash (gf)

MEDITERRANEAN SPICY POT £14.95 **NEW**

grilled lamb kofta ,tomato,spicy pepper,mushrooms ,onion ,topped with melted cheese and parsley ,served with Rikinta rice

MEZZE 8oz CHEESE BURGER / VEGGIE BURGER £10.95

succulent prime beef burger topped with melted cheddar cheese served with lettuce, tomato, onion and relish served with mezze slaw and straw fries  
additional toppings £1.50 each bacon or sesame chicken

MEZZE PLATTER

**NEW** Perfect for party bookings..

VEGETARIAN PLATTER

£10.00

MEAT PLATTER

£12.50

SEAFOOD PLATTER

£13.50

MIXED PLATTER

£14.95