

# MEZE GRILL SUNDAY LUNCH MENU

 $\frac{12pm - 7pm}{1 \text{ Course} - £10}$ 

2 Courses - £14 3 Courses - £17

A la Carte menu also available

#### NIBBLES - £3 each

Tzatziki (V), Cool and tangy Greek yogurt with chopped cucumber, garlic and mint

Taramasalata, Rich, creamy and made fresh with smoked cod roe.

Houmous (V), Our own blend, rich in Tahini and delicately spiced with cumin.

Locally baked bread with dipping oil and olives

Mixed leaf salad

## **STARTERS**

PRAWN COCKTAIL, Traditional prawn cocktail (£1 supplement)

**DOLMADES**, Stuffed vine leaves, with minced meat, rice and herbs.

**GARLIC & CHILLI MUSHROOMS**, Pan Fried with garlic, chilli a splash of white wine and cream **CALAMARI**, Lightly battered squid

**BRUCHETTA GREEK STYLE,** topped bread with feta cheese, roasted red peppers, tomatoes, Oregano & Olive oil

### MAIN COURSES

**LEG OF SPIT ROAST CHICKEN,** Served with all the trimmings (Breast available £1 supplement) **TRADITIONAL ROAST BEEF,** Served with all the trimmings

**ROAST LAMB,** Served with all the trimmings

**SOUVLAKI**, a choice of lamb or chicken souvlaki (kebab) in pitta, with diced tomato, cucumber & onion served with hand cut chips & tzatziki

**STIFADO,** Tender pieces of beef cooked slowly in red wines, tomatoes, herbs and onions served with Mediterranean rice

FISH OF THE DAY Please ask a member of staff for details (£3 supplement)

VEGETARIAN MOUSAKKA (V), Served with Greek salad

**HOMEMADE MOUSAKKA**, Layers of savoury mince, sliced Aubergines, courgettes & potatoes topped with a creamy béchamel sauce

SPIT ROASTED CHICKEN SALAD, with feta cheese & olives

PRAWN COCKTAIL SALAD with feta cheese & olives (£3 supplement)

#### HOMEMADE DESSERTS

Profiteroles, Tiramisu, Cheesecake of the day, Chocolate Brownie, Langage farm Ice cream, Meze Mess, Lemon Tart

DUE TO POPULAR DEMAND THE LATE SERVING OF ROAST DINNER IS SUBJECT TO AVAILABILTY. TO AVOID DISAPPOINMENT, IF YOU REQUIRE A ROAST DINNER AFTER 5PM YOU CAN RING BEFORE 3PM TO ORDER ONE.