



Mezzé

A TASTE OF THE MEDITERRANEAN

Due to different cooking times, all of your dishes may not arrive at the same time

MEZZE MENU

£6.25 each or 3 for £17.50

Enjoy some nibbles
WHILE YOU WAIT!

£3.50

OLIVES, HUMMUS, TZATZIKI or MINI NACHOS

VEGETARIAN MEZZE DISHES

OLIVES & HUMMUS

roasted red pepper hummus with mixed marinated olives (v) (gf)

POTATO SKINS

deep fried, served with salsa and sour cream (v) (gf)

GREEK SALAD

tomato, cucumber, red onion, pepper, olives, oregano and feta cheese, dressed with extra virgin oil and balsamic dressing (v) (gf)

PATATAS BRAVAS

crispy cubes of fried potato with a fiery tomato sauce (v)

PATATAS AIOLI

crispy cubes of fried potato with aioli sauce (v)

MADEIRA MUSHROOMS

creamed spinach and mushrooms served on toasted ciabatta with a garlic and Madeira reduction, served with sourdough bread (v)

DOLMADES HALLOUMMI

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

MEZZE RIKINTA

chick pea and saffron infused basmati rice (v) (gf)

MEZZE NACHOS

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

add chilli beef, pulled pork or chorizo £1.50 each

MEDITERRANEAN ROASTED RED PEPPER

filled with vine tomato, smoked garlic and grilled halloumi with a green pesto dressing (v) (gf)

SPINACH & FETA BAKLAVA

traditional middle eastern dish with spinach and feta cheese baked in golden filo pastry (v)

VEGETARIAN MOUSSAKA

classic Greek style dish made with potatoes and Mediterranean vegetables with a spiced tomato sauce and creamy parmesan béchamel (v)

MACARONI CHEESE CROQUETS

macaroni in a mozzarella and cheddar cheese sauce coated in crispy breadcrumbs, served with sweet chilli jam (v)

FALAFEL

crushed broad beans, chick peas, onion, peppers, celery, served with hummus dip (n)

MOZZARELLA STICKS

served with sweet chilli sauce

MEDITERRANEAN COUS COUS

light delicate cous cous with Mediterranean vegetables, served warm

MEAT MEZZE DISHES

SESAME COATED SOUTHERN STYLE FRIED CHICKEN

served with sweet chilli jam

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)

FLAME GRILLED CHICKEN THIGHS

chargrilled tender chicken thighs marinated in Persian spices and our peri peri sauce (gf)

HOME MADE LASAGNE

beef mince, tomato, beef stock, mozzarella, chef's special béchamel sauce

MEZZE CLASSIC BEEF STIFADO

rich beef stew slowly cooked with red wine, garlic, celery, cinnamon, bay leaves and shallots (gf)

MAROCCAN CHICKEN TAGINE

spicy north African speciality with peppers, olives, onions, cream, dates, apricots and almonds (gf) (n)

GREEK GRILLED PORK SHOULDER STEAK

served with tzatziki (gf)

CHILLI CON CARNE POTATO SKINS

crispy potato skins filled with chilli beef and topped with gratin cheese (gf)

PERSIAN CHICKEN SOUVLAKI

chargrilled tender pieces of chicken marinated in Persian spices, skewered with pepper, onion and tomato (gf)

ORIENTAL BEEF, PORK & NOODLE STIR FRY

flash fried garlic, beef and pork, with noodles, vegetables, sweet chilli and soy sauce

CHARGRILLED CHICKEN SHAWARMA

marinated with Middle Eastern flavours chicken, served in a warm pita bread with Greek tzatziki

OTTOMAN LAMB KOFTA

chargrilled, marinated with coriander and fresh spices, served with tzatziky (gf)

BOMBAY POTATOES & CHORIZO

cubes of potato pan fried with chorizo, spinach and indian spices (gf)

SLOW COOKED PULLED PORK PITA

served with tomato, red onion and parsley salsa

THATCHERS DRUNKEN PORK

overnight braised pork in a creamy white wine, cider and leek sauce

DUCK SPRING ROLLS

served with hoisin sauce

SEAFOOD MEZZE DISHES

PAN FRIED FILLET OF COD

herb marinated, served with tomato, red onion and parsley salsa

CALAMARI

rings of squid in a milky light garlic batter with lemon and homemade tartare sauce

KING PRAWN & HARISSA GRATIN

king prawns in a creamy north African spiced sauce topped with cheese (gf)

DEEP FRIED CRISPY SCAMPI

breaded whole tail scampi served with a sun dried tomato tartare sauce

ANDALUCIAN WHITEBAIT

little fishes deep fried in lemon breadcrumbs served with tartar sauce

SMOKED SALMON BRUSCHETTA

with red onion, tomato salsa and parsley served on toasted sourdough bread

MAIN COURSES

8OZ SIRLOIN STEAK

£21.00

served with thick chips, button mushroom, grilled tomato, salad and peppercorn sauce (gf)

GRECIAN KLEFTICO

£21.95

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

PAN FRIED FILLET OF COD

£17.95

herb marinated, served with sautéed spinach potatoes and tomato red onion salsa (gf)

GREEK GRILLED PORK SHOULDER

£16.50

served with mash, mushroom and peppercorn sauce

MEZZE 8OZ CHEESEBURGER

£15.95

add pulled pork for £1.50

succulent prime beef, bacon, relish, melted cheddar cheese, salad, tomatoes, gherkins and pickled onion, served with thick chips and coleslaw

(VEGGIE OPTION AVAILABLE)

£13.75

PERSIAN CHICKEN SOUVLAKIA

£16.95

chargrilled tender pieces of chicken skewered with tomato, onion and pepper, served with patatas aioli, Greek salad and pita bread

OTTOMAN LAMB KOFTA

£16.95

chargrilled with coriander and fresh spices served with Mediterranean cous cous, pita bread and tzatziki

VEGETARIAN MOUSSAKA

£15.95

classic greek style dish made with potatoes and Mediterranean vegetables with a spiced tomato sauce creamy parmesan béchamel, served with rikinta saffron rice (v)

SIDE DISHES

ROCKET & PARMESAN SALAD

£4.10

rocket salad, grated parmesan, balsamic and olive oil dressing

MIXED SALAD

£3.50

fresh mixed leaves salad dressed with extra virgin olive oil and balsamic vinegar

CHUNKY CHIPS

£3.25

CHEESY CHIPS

£3.75

SKINNY FRIES

£3.25

CREAMY MASHED POTATOES

£3.50

GARLIC BREAD

£3.50

CHEESY GARLIC BREAD

£4.00

SWEET POTATO FRIES

£3.95

COLESLAW

£3.00

BASKET OF SOURDOUGH BREAD

£1.50

PITA BREAD

£2.00

SUNDAY LUNCH

12 - 4 (depends on availability) £16.95

a choice of traditional roast beef, roast turkey or loin of pork served with rosemary roast potatoes, Yorkshire pudding and seasonal vegetables

DESSERTS

MEZZE STICKY TOFFEE PUDDING

£5.85

served with vanilla ice cream and butterscotch sauce

TURKISH GINGER & PISTACHIO BAKLAVA

£5.90

homemade house speciality with stem ginger, walnuts and honey, served with Turkish delight ice cream

MEZZE CLASSIC CHOCOLATE BROWNIE

£5.90

rich, fudgy and chocolatey served warm with vanilla ice cream (gf)

LUXURIOUS BISCOFF CHEESECAKE

£5.95

served with fruit compote

MEZZE MESS

£5.95

layers of mixed berries, crushed meringue, whipped cream, topped with vanilla ice cream and butterscotch sauce (gf)

IVOR'S FARM MADE SPECIALITY ICE CREAM (gf)

£6.50

choose three flavoured scoops:-

Vanilla, Strawberry, Chocolate, Salted Caramel, Turkish Delight, Pistachio, Rum and Raisin

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

V - Vegetarian GF - Gluten Free N - Contains Nuts

For additional dietary and allergens please ask your waiter

NON-GLUTEN-CONTAINING INGREDIENTS MENU

The meals on this menu are made with ingredients which do not intentionally contain gluten. However, we handle gluten containing ingredients in our kitchens so we cannot guarantee our dishes are 100% gluten-free. Please ensure you make your server aware when ordering from this menu



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