



Flat breads 5.00 each

Chorizo garlic & rocket

Aubergine red pepper & parsley

Tuna red onion, tomato fondue & black olive

Mushroom green chilli & mascarpone cheese

Starters

Soup of the day (v) 4.50
Cream soup, parmesan ravioli

Crab 5.50
spicy cakes, chilli marmalade, crème fraîche

Tartlet (v) 5.50
warm artichoke hearts, feta cheese & dressed leaves

Chicken wings 6.75
spiced marinade, aioli, rocket salad

Mussels marinere 5.50
white wine, garlic, cream sauce, garlic bread

Goats Cheese (v) 6.75
soft goats cheese, baked figs, caramelized walnuts

Salmon 8.75
lightly smoked, lime, coriander, grilled focaccia

Scallops 12.00
crispy Spanish pancetta, pea & mint puree served in shell

Spanish meats 11.50
cured selection, caper berries, sour dough

Salads & Vegetarian

Classic caesar 5.95 / 8.95
poached chicken, anchovies, garlic croutons, parmesan

Torn buffalo mozzarella (v) 8.75
marinated, plum tomatoes, rocket pesto, olive oil

Gnocchi (v) 9.50
barrel aged feta, tarragon, roasted tomatoes & black olives

Tagliatelle (v) 9.50
homemade, sundried tomatoes, button mushrooms, mascarpone & parmesan

Wild mushroom risotto (v) 10.50
English wild mushrooms, parmesan, black truffle oil.

Should you have any allergies please inform your server.
We cannot guarantee that any of our dishes will be nut free.
All prices include VAT at the prevailing rate.

Grills

Chicken young spatch-cooked, garlic & chilli mojo	12.50
Salmon scottish fillet, wilted spinach, shrimps, brown butter sauce	12.50
BBQ hog seven hour, sticky glazed, coleslaw	13.50
Lamb pink cutlets, French watercress, roasted tomato, chimichurri	14.50
Duck confit leg, soft herb crushed potatoes, forest berries coulee	12.50
Sea Bass fillet, steamed black mussels, capper berry & potato mash, beurre blanc	13.50
Classic hamburger 100% rib steak, pickles, tomato relish, mayo & skinny fries.	9.50
Loaded hamburger classic, grilled organic pancetta, Swiss cheese, chilli salsa & skinny fries.	11.50
Brazilian steak sandwich picanha rump steak, tomato relish, light whole grain mustard mayo ciabatta & fries.	11.50

Steaks

selected aged beef grilled to your liking
served with watercress and grilled tomato

Minute 200g Hereford flattened rump	11.00
Sirloin 250g bone-in	18.00
Rib-eye 280g 28 day, dry aged Aberdeen angus	19.00
Fillet 200g dry aged Hereford	21.00

Steak Sauces 1.95 each

Chimichurri relish
Blue cheese
Tomato & basil salsa
Green peppercorn
Anchovy & chilli butter
Bearnaise

Sides 2.50 each

French beans
Crisp onions
Mashed potatoes
Patatas bravas
Skinny fries
Coleslaw
Classic caesar
Green salad

Your bill will be left open for you to tip as you choose.

For groups of 8 people or more, a discretionary service charge of 12.5% will be added.

Meza complies with the hospitality industry's voluntary code of practice.