

Michael's

AT WOOLMARKET HOUSE

BRUNCH

10am to 11.45am

Shakshuka / 9.50

Crushed fresh tomatoes, eggs, chorizo and spinach baked in a skillet served with warm pitta

Vegetarian Shakshuka / 9.50

Crushed tomatoes, eggs, feta and spinach baked in a skillet served with warm pitta (v)

Portobello Mushrooms / 6.90

Filled with ricotta cheese and crispy pancetta

Avocado Muffin / 8.50

Smashed avocado with a hint of chilli and poached eggs served on a toasted muffin (v) (add bacon £2)

Smoked Salmon Muffin / 10.50

Highland smoked salmon served with scrambled eggs served on a toasted muffin

Granola Pot / 6.50

Crunchy granola with seasonal fruits and Greek yogurt (v)

LUNCH PLATES

midday to 2.30pm

Italian Antipasti / 14.90 for 2

Sharing board of cheese, charcuterie, chargrilled vegetables, olives and pickles served with warm pitta

Mediterranean Meze / 14.90 for 2

Sharing board of houmous, tzatziki, taramosalata, minted broad beans, olives & halloumi served with crudites and pitta

Grilled Chicken Salad / 12.90

Served with a creme fraiche and mustard dressing

Fresh Mackerel Salad / 12.90

Grilled and served with a basil and lime dressing

Falafel Salad / 11.90

Served with a tahini dressing

Halloumi Pitta Pocket / 8.90

Pan-fried served with a caper, coriander & lime dressing (v)

Tricolore Pitta Pocket / 8.90

Tomato, basil and mozzarella drizzled with virgin olive oil (v)

Zuppa del Giorno / 6.50

Chef's homemade soup of the day served with crusty bread

Prawn Saganaki / 13.50

Peeled Mediterranean prawns, black olives, feta cheese, crushed tomatoes and oregano served with warm pitta

Moussaka / 13.50

Layers of potato, beef and courgette topped with aubergine and béchamel sauce served with Greek salad

Vegetable Moussaka / 12.50

Layers of potato, halloumi, feta, and courgette topped with aubergine and béchamel sauce served with Greek salad

Bruschetta / 6.90

Classic Italian dish of fresh tomato, basil, extra virgin olive oil served on toasted crusty bread (v vg)

Pasta of the Day /

See our daily specials board

ON THE SIDE

Olives / 3

Pitta / 1.25

Bread, balsamic & extra virgin olive oil / 3

Pan-fried halloumi / 4

Trio of Dips with pitta / 6.90

Greek salad / 3.50

Rosemary sauteed potatoes / 3

SWEET TREATS

Homemade Bakes /

A delicious range of cakes and treats served morning and afternoon - perfect to accompany a coffee. Or choose from our dessert menu.

**Please ask about our
range of speciality
coffees, beers and wine**

SUPPER

5.30pm to 9pm

(last orders 8pm)

TO START

Italian Antipasti / 14.90 for 2

Sharing board of cheese, charcuterie, chargrilled vegetables, olives and pickles served with warm pitta

Mediterranean Meze / 14.90 for 2

Sharing board of houmous, tzatziki, taramosalata, minted broad beans, olives & halloumi served with crudites and pitta

Seafood Cocktail / 10.50

Prawns and crab served with a home-made marie rose sauce served with warm pitta

Zuppa del Giorno / 6.50

Chef's homemade soup of the day served with crusty bread

Fresh Cornish Sardines / 9.50

Pan-fried in garlic butter

Halloumi / 8.90

Pan-fried with a coriander, lime and caper dressing (v)

Garlic Mushrooms / 7.90

Sizzling hot mushrooms with garlic butter (v)

FAVOURITES & MAINS

Stifado / 17.90

Beef cooked slowly with shallots, mountain herbs and wine, served with herby-couscous

Moussaka / 14.50

Layers of potato, beef and courgette topped with aubergine and béchamel sauce served with Greek salad

Lamb Kleftico / 17.50

Shank of lamb cooked slowly in wine and mountain herbs served with rosemary sauteed potatoes

Prawn Saganaki / 19.50

Peeled Mediterranean prawns, black olives, feta cheese, crushed tomatoes and oregano served with herby-couscous

Chicken Breast / 14.90

Ricotta and sun dried tomato stuffing served with pasta, wilted spinach and roasted vine tomatoes

Filetto Marathona / 32.50

Fillet steak served on a board with rosemary sauteed potatoes (add peppercorn sauce £3.00)

Fish of the Day /

See our daily specials board

Pasta of the Day /

See our daily specials board

Vegetarian

Vegetable Moussaka / 13.50

Layers of potato, halloumi, feta, and courgette topped with aubergine and béchamel sauce served with Greek salad (v)

Hearty Mediterranean Ragu / 13.50

Butternut squash and chickpeas with fresh spinach, lime and aromatic harissa served with a Greek salad (v vg)

ON THE SIDE

Olives / 3

Pitta / 1.25

Bread, balsamic & extra virgin olive oil / 3

Trio of Dips with pitta / 6.90

Greek salad / 3.50

Duo of greens / 3.50

Rosemary sauteed potatoes / 3

DESSERTS

Baklava / 6.90

Layers of filo pastry, honey and nuts, served warm

Panna Cotta / 6.90

A delicate vanilla cream served with seasonal berries

Tart of the Day / 6.90

A delicious short pastry fruit tart with a nutty frangipane

Belgian Chocolate Brownie / 6.90

Chocolatey deliciousness served warm with creme fraiche

Affogato / 6.90

Vanilla ice-cream topped with a shot of espresso