

# 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)

### Granola Pot/ 6.50

Crunchy granola with seasonal fruits and Greek yogurt (v)

### Avocado Muffin/ 8.50

Smashed avocado with a hint of chilli and poached eggs served on a toasted muffin (v) (add bacon £1)

### Eggs Royale/ 10.50

Poached free-range eggs and smoked salmon drizzled with hollandaise served on a toasted muffin

## LUNCH PLATES

midday to 2.30pm

### Soupe du Jour/ 6.90

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

### Italian Antipasti/ 17.95 for 2

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

### Mezedakia/ 18.95 for 2

Sharing platter of houmous, tzatziki, taramosalata, minted broad beans, black eye bean salad, halloumi cheese, dolmadakia, mushrooms in red wine served with warm pitta

### Halloumi Pitta Pocket/ 11.50

Pan-fried halloumi served with salad leaves and caper, coriander & lime dressing or tzatziki dressing (v)

### Halloumi & Chorizo Pitta Pocket/ 11.50

Pan-fried halloumi and chorizo served with salad leaves and tzatziki dressing

### Greek Salad/ 10.50

Fresh tomatoes, cucumber, green peppers, feta, oregano, red onions, olives, with extra virgin olive oil and lemon (v)

### Lamb & Mint Burger/ 14.50

Served in a brioche bun with skinny fries and house salsa

### Winter Salad

Please ask for our daily selection of fresh salads locally sourced from speciality growers Westlands, Vale of Evesham

### with Chargrilled Chicken/ 14.50

### with Fillet of Salmon/ 15.50

### with Chargrilled Minute Steak/ 16.50

### Moules Marinière/ 13.90

Mussels cooked in a creamy white wine sauce served with your choice of skinny fries or crusty bread

### Prawn Saganaki/ 18.50

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

### Moussaka/ 16.90

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

### Vegetable Moussaka/ 15.90

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

### Chicken & Chorizo Cassoulet/ 16.90

Chicken supreme, Spanish chorizo, cannellini beans and smoked pancetta with mixed herb croutons

### Chargrilled Minute Steak/ 16.50

Served with skinny fries and steak garni

## ON THE SIDE

Bread, balsamic & virgin olive oil/ 3.50

Kalamata olives/ 4

Kalamata olives and feta/ 4

Greek side salad/ 4.50

Buttered spinach/ 4.50

Chargrilled vegetables/ 4.50

Skinny fries/ 4.50

## Food Allergies and Intolerances

If you have any food allergies or special dietary requirements please speak to a member of our team about the ingredients in our dishes before placing your order.

## DINNER MENU

### TO START

**Soupe du Jour/ 6.90**

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

**Italian Antipasti/ 17.95 for 2**

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

**Mezedakia/ 18.95 for 2**

*Sharing platter of houmous, tzatziki, taramosalata, minted broad beans, black eye bean salad, halloumi cheese, dolmadakia and mushrooms in red wine served with warm pitta*

**Greek Salad/ 8.90**

*Fresh tomatoes, cucumber, peppers, feta, oregano, red onion, olives, extra virgin olive oil and lemon served with warm pitta (v)*

**Halloumi/7.50**

*Pan-fried with a coriander, lime and caper dressing served with warm pitta (v)*

**Tzatziki/ 7.50**

*A refreshing chilled yoghurt dip mixed with mint, cucumber, garlic, and extra virgin olive oil served with warm pitta (v)*

**Houmous/ 7.50**

*A delicious chickpea dip with tahini paste, garlic, extra virgin olive oil, and lemon juice served with warm pitta (v)*

**Garlic Mushrooms/8.90**

*Sizzling mushrooms in garlic butter served with warm pitta (v)*

**Mediterranean Prawns/ 12.50**

*Skillet of pan-fried prawns in garlic butter with warm pitta*

**Moules Marinière/ 9.50**

*Mussels in a white wine, garlic, parsley and cream sauce served with warm pitta*

### FAVOURITES & MAINS

**Beef Stifado/ 19.50**

*Beef cooked slowly in a rich sauce full of Mediterranean flavours served with herbed rice*

**Moussaka/ 17.90**

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

**Vegetable Moussaka/ 16.90**

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

**Prawn Saganaki/ 21.00**

*Peeled Mediterranean prawns, black olives, feta cheese, crushed tomatoes and oregano served with herbed rice*

**Halloumi Stack/ 16.90**

*Layered halloumi, spinach, crushed potatoes, chargrilled vegetables and caramelised onion drizzled with a pesto sauce*

**Seafood Marinière/ 19.50**

*Prawns, cod, mussels, salmon, tomatoes and basil with white wine and orange zest served with crusty garlic bread*

**Chicken & Chorizo Cassoulet/ 17.95**

*Chicken supreme, Spanish chorizo, cannellini beans and smoked pancetta with mixed herb croutons*

**Confit of Duck/ 18.90**

*Duck leg, spring onion mash, shallot confit and black cherry jus*

**Chargrilled Sirloin Steak/ 22.50**

*Rare breed Gloucestershire sirloin served with skinny fries and steak garni*

**Filetto Marathona/ 34.50**

*Rare breed Gloucestershire fillet of beef, fresh herbs served with skinny fries and steak garni*

**Add a sauce of your choice blue cheese or peppercorn/ 3.50**

### ON THE SIDE

*Bread, balsamic & extra virgin olive oil/ 3.50*

*Kalamata olives/ 4*

*Kalamata olives and feta/ 4*

*Greek side salad/ 4.50*

*Buttered spinach/ 4.50*

*Chargrilled vegetables/ 4.50*

*Skinny fries/ 4.50*

### DESSERT

**Baklava/ 7.50**

*Layers of filo pastry, honey, nuts, orange-scented syrup*

**Homemade Mango Cheesecake/ 7.50**

*A luxurious creamy base served with a lychee sorbet*

**Baileys Affogato/ 8.90**

*Vanilla bean ice cream, Baileys with a shot of espresso*

**Vanilla Panna Cotta/ 7.50**

*A traditional Italian recipe with a smooth creamy texture*

**Mousse au Chocolat / 6.90**

*Served with seasonal berries and strawberry sorbet*