

Michael's

AT WOOLMARKET HOUSE

Starters

Soupe du Jour/ 7.90 Chef's homemade soup of the day served with fresh crusty bread

Halloumi Pitta/ 8.90 Pan-fried with mixed leaves and baby tomatoes a coriander, lime and caper dressing served with warm pitta

Braised Meatballs/ 9.95 Slow cooked lamb with tomatoes, carrots, onion, peas, and lamb jus served with fresh crusty bread (DF,GFA)

Tzatziki / Taramasalata / Houmous 7.95 (1 choice) of our homemade dip served with warm pitta

Greek Salad/ 9.50 Fresh tomatoes, cucumber, peppers, feta, oregano, red onion, olives, extra virgin olive oil and lemon served with warm pitta

Baby Squid/11.95 cooked in a tradition Spanish tomato salsa served with sourdough bread.

Moules Marinière/ 10.95 Mussels cooked in a creamy white wine sauce served with crusty bread

Jamon Croquettes/ 10.95 served with spiced confit tomato jam

Beetroot Salad/ 8.95 on a bed of Westlands mixed leaves, roasted pine nuts, crumbled feta & a balsamic glaze and extra virgin olive oil

To Share

Mezedakia/ 21.95 for 2 Sharing platter of Tzatziki, Houmous, Taramasalata, Minted Broad Beans, Black-eye Bean salad, halloumi cheese, Dolmadakia, Mushrooms in red wine served with warm pitta

Trio of Dips/ 14.50 for 2 A Trio of Homemade Houmous, Taramasalata and Tzatziki served with warm pitta.

Nibbles & Sides

Mark's Award winning sourdough Bread, balsamic & virgin olive oil/ 4.50

Kalamata olives and feta/ 5

Greek side salad/ 5

Kalamata olives/ 4.50

Buttered spinach/ 6

Skinny fries/ 5 add Parmesan 0.50p

Baked sweet potato with fresh garlic mayo/ 4.95

Herbed rice/ 4.95

Side of crusty bread & butter/ 4.50

If you have any special dietary requirements or allergens, please let a member of team know at the time of ordering.

For parties of 8 or more a 12.5% service charge is added. A service charge of 12.5% is discretionary for parties of 8 or less guests.



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Mains

Baked Whole Seabream 23.95 served with baked whole sweet potato and garlic mayonnaise

Moules Marinière/ 18.50 Mussels cooked in a creamy white wine sauce served with your choice of skinny fries or crusty bread

Filetto Marathona/ 36.95 Fillet of beef with fries and steak garni

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

Chargrilled 10oz Sirloin Steak/ 26.95 Sirloin served with skinny fries and steak garni & seasonal salad

Pincho Moruno/ 20.95 Spanish Marinated grilled chicken skewer served with fries, salad, and tzatziki

Moussaka/ 19.95 Layers of potato, beef and courgette topped with aubergine and béchamel sauce served with Greek side salad

Beef Stifado/ 22.95 Beef cooked slowly in a rich sauce full of Mediterranean flavours served with herbed rice

Olympus Black Pig/ 26.50 48hr slow cooked shank in a red wine vegetable sauce served with nutmeg mash & greens

Rack of Suckling Pig/ 25.90 Slow cooked for 36hrs served on a bed of chilli sweetcorn, baked sweet potato, garlic mayonnaise and tzatziki pitta

Vegetarian

Vegetable Moussaka/ 18.50 Layers of potato, halloumi, feta, and courgette topped with aubergine and béchamel sauce served with side Greek salad

Halloumi & Feta Saganaki/ 17.90 A black olive, feta cheese, crushed tomatoes and oregano sauce served with herbed rice

Halloumi Stack/ 18.95 Layered halloumi, spinach, crushed potatoes, chargrilled vegetables and caramelised onion drizzled with a pesto sauce

Salads

Greek Salad/ 15.50 Fresh tomatoes, cucumber, peppers, feta, oregano, red onion, olives, extra virgin olive oil and lemon served with warm pitta

Mediterranean Salad/ 18.50 Grilled halloumi red cabbage, artichoke hearts, roasted pine nuts, fresh tomatoes with pesto dressing and balsamic glaze

Beetroot Salad/ 16.95 on a bed of Westlands mixed leaves, roasted pine nuts, crumbled feta with a balsamic glaze and extra virgin olive oil

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