

# Michael's

AT WOOLMARKET HOUSE

## Tapas & Snacks

<b>Galician Cider Chorizo</b>	<b>5.95</b>
Spanish chorizo cooked in cider	
<b>Iberico Jamon Croquettes</b>	<b>5.50</b>
Battered and deep fried with Jamon served on spiced confit tomato jam	
<b>Fried Chillis</b>	<b>5.50</b>
Deep fried in Tempura & Tzatziki	

## Starters

<b>Soup du Jour</b>	<b>7.90</b>
Chef's homemade soup served with bread	
<b>Torta de Camerones</b>	<b>11.95</b>
Spanish Shrimp fritters with alioli	
<b>Halloumi Pitta</b>	<b>8.90</b>
Pan fried halloumi with mixed leaves, tomato, and a caper coriander dressing	
<b>Grilled White Asparagus</b>	<b>11.95</b>
Topped with mushroom sauce and crispy jamon	
<b>Tzatziki <u>OR</u> Houmous <u>OR</u> Taramasalata</b>	<b>7.90</b>
with warm pitta	
<b>Moules Mariniere</b>	<b>10.95</b>
Served with crusty bread	
<b>Greek Salad</b>	<b>9.50</b>
Tomatoes, cucumber, peppers, olives, oregano, red onion & feta. Dressed with extra virgin olive oil, lemon, and vinegar	

## Mains

<b>Moussaka</b>	<b>19.95</b>
Layers of potato, courgette, aubergine, and Lamb mince topped with bechamel Served with a Greek salad	
<b>Pincho Moruno</b>	<b>20.95</b>
Spanish marinated chicken skewer with fries, salad, and tzatziki	
<b>Moules Mariniere</b>	<b>18.95</b>
Cooked in a creamy white wine sauce with fries <u>OR</u> bread.	
<b>Chargrilled Sirloin Steak</b>	<b>28.95</b>
Gloucestershire sirloin served with fries, steak garni and salad	
<b>Baked Whole Seabream</b>	<b>24.95</b>
With Fisherman's sauce and spinach crushed potatoes	

## Salads

<b>Seasonal Salad</b>	<b>14.95</b>
Please ask for today's selection	
~ Spanish seasoned Chicken	<b>17.95</b>
~ Salmon	<b>19.95</b>
<b>Greek Salad</b>	<b>15.50</b>
Tomatoes, cucumber, peppers, olives, oregano, red onion & feta. Dressed with extra virgin olive oil, lemon, and vinegar	
<b>Mediterranean Salad</b>	<b>18.50</b>
Red cabbage, artichoke hearts, roasted pine nuts, grilled halloumi, fresh tomatoes with pesto dressing and balsamic glaze	
<b>Red Beetroot Salad</b>	<b>16.95</b>
on a bed of Westlands mixed leaves, roasted pine nuts, crumbled feta, a balsamic glaze & extra virgin olive oil	

## To Share

<b>Mezedakia</b>	<b>21.95</b>
Sharing platter of, hummus, tzatziki, taramasalata, black eye bean salad, minted broad beans, halloumi, mushrooms in red wine and dolmadakia served with warm pitta	
<b>Trio of Dips</b>	<b>14.50</b>
A Trio of home-made hummus, tzatziki and taramasalata served with warm pitta.	

## Vegetarian Mains

<b>Vegetable Moussaka</b>	<b>18.50</b>
Layers of potato, courgette, aubergine tomato halloumi and feta topped with bechamel served with a Greek salad	
<b>Halloumi &amp; Feta Saganaki</b>	<b>17.90</b>
A crushed tomato, oregano, black olive, and feta cheese sauce served with grilled halloumi and herbed rice	
<b>Pitta Pocket</b>	<b>15.50</b>
Warm pitta stuffed with grilled halloumi, mixed leaves and cherry tomatoes with fries and a choice of Tzatziki <u>OR</u> Lime, caper & Coriander dressing	

## Sides & Nibbles

<b>Bread, Oil &amp; Balsamic</b>	<b>4.50</b>
<b>Pitta</b>	<b>2.50</b>
<b>Kalamata Olives</b>	<b>4.50</b>
<b>Kalamata Olives &amp; Feta</b>	<b>5.50</b>
<b>Side of crusty bread with butter</b>	<b>4.50</b>
<b>Skinny Fries</b>	<b>5</b>
~add parmesan	0.50p

Please note that our dishes may contain allergens, should you require any help regarding dietary needs, please ask a member of our staff

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