

MEYRA

Brasserie

À LA CARTE MENU



 @MEYRABRASSERIE

STARTERS

Bruschetta (V)	8.5
<i>Cherry tomatoes infused with garlic, parsley, basil, red onion and olive oil served on toasted sourdough bread topped with balsamic glaze (G,SD)</i>	
Hummus, Olives & Falafel Trio (VG)	10
<i>Served with toasted sourdough bread (G,SS,SO)</i>	
Halloumi Fries (V)	9.5
<i>Served with homemade sweet chilli sauce (M)</i>	
Pan Seared Goat's Cheese (V)	9.5
<i>Served on a bed of sweet and smooth beetroot puree, rocket leaves, topped with crushed walnuts pomegranate and honey (SD,N,M)</i>	
Crispy Chicken Tenders	9.9
<i>Topped with pickled red onion served with sweet chilli sauce (G,M,MU,C)</i>	
Crispy Calamari	11
<i>Coated squid rings served with homemade tartare sauce and fresh lime (G,MO,E,MU)</i>	
Filo Cheese Pastry (V)	9
<i>Fetta red onion parsley and spinach wrapped in pastry served with homemade sweet chilli sauce (G,E,M)</i>	
Avocado & Prawn Cocktail	11
<i>Iceberg lettuce, avocado, baby prawn topped with Marie rose sauce, lime & smoked paprika (E,CR,MU,SD)</i>	
Beef Sliders	12
<i>3 mini burgers served with homemade burger sauce, melted cheese, caramelised onions in mini brioche buns and topped with parmesan (G,M,E,SD,MU)</i>	
Pan Fried King Prawn	12
<i>Cooked in white wine, garlic, parsley, and tomato sauce served with sourdough bread (G,M,CR,SD)</i>	
Bao Bun	13
<i>Beef fillet cooked in spicy Smokey BBQ sauce topped with spring onion and red chilli and sesame seeds (G,SS)</i>	

SALADS

Goat's Cheese Salad (V)	14
<i>Mixed leaves, baby spinach and sundried tomatoes salad dressed with olive oil topped with dried fig and crushed walnuts (N,M)</i>	
Classic Chicken Caesar Salad	15.5
<i>Crispy lettuce topped with homemade Caesar sauce, croutons. Finished with grilled tender chicken breast (E,M,G,SO)</i>	
Duck Salad	16
<i>Mixed leaves, rocket, carrot and cucumber salad topped with red chilli, spring onions pulled duck, hoi sin sauce and sesame seeds (SS,G,SO)</i>	
Prawn Salad	16
<i>King prawns cooked in garlic and white wine and butter sauce served on a bed of crispy lettuce, red onion, cherry tomatoes and avocado topped with lemon oil dressing (CR,M,SD)</i>	

BURGERS

Halloumi Burger (V)	14
<i>Grilled halloumi served on smashed avocado lettuce sundried tomato red onion topped with sweet chilli sauce in brioche bun with steakhouse chips (M,G,E)</i>	
Classic Cheese Burger	16
<i>Wagyu beef burger served on lettuce tomato gerkins, caramelised onion topped with melted cheese in brioche bun served with steakhouse chips (SD,MU,M,G,E)</i>	
Crispy Chicken Burger	15.5
<i>Southern fried crispy chicken breast served on homemade coleslaw topped with & melted cheese in brioche bun, served with steakhouse chips. (G,M,E,SD,MU,C)</i>	
Mighty Meyra	16
<i>12 hour slow cooked brisket served on crispy lettuce, rocket BBQ sauce in brioche bun served with steakhouse chips (M,G,E,SO,C)</i>	

PASTAS

Spaghetti Carbonara	15.5
<i>Crispy smoked pancetta with parsley, double cream, coarse black pepper & egg yolk finished with parmesan cheese (M,G,E)</i>	
Spaghetti Veneziana	16
<i>Tossed king prawns with butter, red chilli, white wine, parsley in creamy napolitana sauce (M,G,CR,SD,)</i>	
Chicken Milanese	15.5
<i>Chicken escalope served on a bed of penne pasta cooked in creamy napolitana sauce topped with parmesan cheese (M,G,MU,E,C)</i>	
Creamy Truffle Penne	17
<i>Grilled chicken breast tossed in creamy white wine sauce with portobello mushrooms truffle oil, truffle paste and penne topped with parmesan cheese (M,G,SD,E)</i>	
Penne Napolitana (V)	14
<i>Homemade napolitana sauce with garlic & parsley topped with parmesan cheese (E,M,G)</i>	

MAINS

Grilled Peri Chicken Thighs	18
<i>Served on a bed of creamy mashed potato tossed tender stem broccoli finished with roasted cherry tomato and gravy (C,M,SO,G,SD)</i>	
Creamy Chicken Breast	19
<i>Grilled chicken breast served on a creamy mashed potato with asparagus, baby spinach & creamy garlic mushroom sauce (M)</i>	
Fillet Of Sea Bass	22
<i>Pan seared fillets served on a bed of creamy garlic turmeric mixed baby vegetables, baby potato & lime (F,M)</i>	
Pan Seared Salmon	23
<i>Served on a bed of creamy garlic turmeric mixed baby vegetables, baby potato finished with roasted cherry tomato & lime (F,M)</i>	
Confit Duck Leg	23
<i>Honey & orange glazed duck leg served with dauphinoise potato (M)</i>	
Short Beef Ribs	26
<i>12 hours slow cooked ribs served on a creamy mashed potato finished with roasted cherry tomatoes, BBQ sauce and pickled red onions (C,M,G,SO,SD)</i>	
Jumbo Prawn	25
<i>Pan fried prawns with butter, garlic, parsley & white wine served with butter & garlic tossed mixed baby vegetables & lime (CR,M,SD)</i>	
Lamb Chops	26
<i>Grilled chops served on a creamy mashed potato finished with roasted cherry tomatoes & chimichurri sauce (M,MU,E)</i>	
Vegetarian Guvec (V)	17
<i>Potato, aubergine, onion, peppers, peas, chickpeas & sweetcorn ragu, topped with cheese and baked in the oven. finished with tomato sauce, Greek yoghurt and parsley (M) Vegan optional (VE)</i>	
Rib Eye Steak	31
<i>Served with steakhouse chips, grilled portobello mushroom, asparagus, roasted cherry tomatoes and sauce of your choice "Peppercorn / Mushroom (G,M,SO,SD) / Chimichurri"</i>	
Fillet Steak	36
<i>Served with steakhouse chips, grilled portobello mushroom, asparagus, roasted cherry tomatoes & sauce of your choice "Peppercorn / Mushroom (G,M,SO,SD) / Chimichurri"</i>	

SIDES

Mixed Baby Vegetables (V) (M)	7
Sauteed Baby Spinach (V) (M)	7
Creamy Mashed Potato (V) (M)	5
Asparagus (VG)	7
Mixed Salad (VG)	6
New Potato (V) (M)	6
Sweet Potato Fries (VG)	5
Steakhouse Chips (VG)	5
Truffle Parmesan Chips (V) (G,E,M)	9

KIDS MENU

Tomato Penne Pasta (G)	8
Kids tenders & fries (G,M,MU,C)	9
Mini Cheese Beef Burgers & fries (G,M,E)	9

FOOD ALLERGY NOTICE:

**C-Celery / G-Gluten / CR-Crustaceans / E-Eggs / F-Fish / L-Lupin / M-Milk / MO-Molluscs / MU-Mustard / N-Nuts / P-Peanuts
SS-Sesame Seeds / SO-Soya / SD-Sulphur Dioxide / V-Vegetarian / VG-Vegan**

Food allergies before ordering your food & drink, please speak to member of staff if you have any allergies or would like to know more about the ingredients.
A discretionary 10% service charge will be applied to your bill.