

# **MEYRA**

**Brasserie**

## **SUNDAY ROAST**

**2 Course Roast £26.9**

**Starter & Roast**

**3 Course Roast £31.9**

**Starter, Roast , Dessert**



**Please leave a review**

## STARTERS

### Crispy Calamari £11

Garnished with red chilli, spring onion, lime & homemade tartare sauce. (F,E,MU,G)

### Beef sliders £12

3 mini burgers served with homemade burger sauce, melted cheese, caramelised onions in mini brioche buns & topped with parmesan. (G,M,E,MU)

### Classic Prawn Cocktail £11

Prawns served on a bed of gem lettuce & avocado topped with Marie Rose sauce (E,CR,MU)

### Filo Pastry £9

Fetta, red onion, parsley & spinach wrapped in pastry, served with homemade sweet chilli sauce. (G,M,E)

### Bruschetta £8.5

Cherry tomatoes infused with garlic, parsley, basil, red onion & olive oil served on toasted sourdough bread topped with balsamic glaze. (G,SD)

### Goats Cheese £9.50

Served on a bed of sweet and smooth beetroot puree, rocket leaves, topped with crushed walnuts pomegranate and honey (SD,N,M)

### Olives £5

## ROAST

### Rosemary & Garlic Roast Beef £19

### Corn Fed Chicken Supreme £17.5

### Roasted Lamb Shank £18

All Roast served with maple mustard glazed parsnips, Honey roasted baby carrots, homemade Yorkshire pudding, duck fat roasted potatoes, Cauliflower cheese, Tenderstem broccoli & gravy (G,SO,MU,M,E,C)

## MAINS

### Creamy Truffle Penne £17

Grilled tender chicken breast, tossed in creamy white wine sauce with portobello mushrooms, truffle oil, truffle paste & penne topped with parmesan cheese. (G,M,SD)

### Spaghetti Veneziana £16

Fresh chilli & king prawn cooked in creamy white wine, tomato sauce and parsley (M,G,CR,SD)

### Pan Seared Seabass £22

Pan seared fillets served on a bed of creamy garlic turmeric mixed baby vegetables, baby potato & lime (F,M)

### Goat Cheese Salad £14

Mixed leaves, baby spinach and sundried tomatoes salad dressed with olive oil topped with dried fig and crushed walnuts (N,M)

### Vegetarian Guvec (V) £17

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)

### Rib Eye Steak £31

Argentine beef with asparagus, portobello mushroom, cherry tomatoes, chunky chips and peppercorn sauce (M,G,SO)

### Classic Cheese Burger £16

Wagyu burger with lettuce, tomato, caramelised onion, Gherkin, homemade burger sauce and Melted cheese (G,M,E,SD,MU)

### Chicken Milanese 15.5

Chicken escalope served on a bed of penne pasta cooked in creamy napolitana sauce topped with parmesan cheese (M,G,MU,E,C)

## FOR THE TABLE

Asparagus £7 | Chips £5 Truffle Chips £9 | Sweet potato fries £5 | Mixed Salad £5 | Honey Roasted Baby Carrots £6 | Duck Fat Roasted Potatoes £6 | Cauliflower Cheese Gratin £4 | Homemade Yorkshire pudding £4 | Gravy £2 |

## DESSERT

Pistachio £9.8 | Lotus Biscoff £9.5 | Banoffee £9.5 | Hazelnut cake £9.5

### ICE CREAM

A selection of strawberry, vanilla or chocolate. (D) £6

### SORBET

A selection of lemon or mango £6

#### FOOD ALLERGY NOTICE:

ALL BREADS MAY CONTAIN NUTS AND SESAME. THE OILS USED IN OUR RESTAURANT ARE MODIFIED OILS. THEY CONTAIN SOY. 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

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. We can not guarantee that all our dishes are 100% free from nuts or their derivatives.

A discretionary 10% service charge will be applied to your bill.