

MEYRA

Brasserie

MOTHER'S DAY

3- COURSE SET MENU £60



Please leave a review

FOOD ALLERGY NOTICE:

V-Vegetarian / VG- Vegan / 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.

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

MEYRA

Brasserie

Lavender Drop Cocktail £12.5

STARTERS

Mama's Meatballs

Mama's style wagyu beef meatballs cooked in tangy tomato sauce topped with pesto and parmesan (G,M,E)

Chicken Liver Parfait

Homemade liver parfait served with micro herbs sourdough bread, cherry tomato and basil oil (M,G)

Mozzarella Arancini (V)

Shallots and peas arancini with gooey in the middle coted with bread crumbs. Served with tomato salsa (C,M,G,E)

Avocado & Prawn Cocktail

Iceberg lettuce, avocado, baby prawn topped with Marie rose sauce, lime & smoked paprika (CR,MU,E)

Pan Seared Goat Cheese (V)

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

Crispy Calamari

Coated Squid rings served with homemade tartare sauce and fresh lime (G,MO,E,MU)

MAINS

Chicken Ballotine with saffron Risotto

Roasted Stuffed and rolled chicken breast with pine nuts, baby spinach and Stilton (M,G,SD,C,E)

Pan Seared Seabass

Served on creamy turmeric baby vegetables and baby potatoes with roasted cherry tomatoes and lime (F,M)

Vegetarian Guvec (V) / (VG)

Potato, aubergine, onion, peppers, peas, chickpeas & sweetcorn ragu topped with cheese and baked in the oven (M)

Lamb Shank

Served with mashed potato, homemade gravy & mini vegetables (G,SO,C,M)

Corn Fed Chicken Supreme

Roasted chicken with sauteed baby vegetables, baby potato & homemade gravy (G,SO,C,M)

Beef Fajita

Stir fried tenderloin beef with onion, peppers, mushrooms & coriander. Served with wraps, sour cream, Pico de Gallo & Guacamole (M,G)

Spaghetti Vongole

Clams cooked in spicy fish stock with spaghetti, parsley & white wine (G,SD,M,SO,F,MO)

Herb & Pistachio Crusted Lamb Rack

Burnt shallots puree with grilled Bok choy, creamy saffron mashed potato & homemade gravy (M,G,MU,N,C)

FOR THE TABLE

Asparagus £7 | Sweet Potato Fries £5 | Truffle Parmesan Chips £9 | Steakhouse Chips £5 |
Mixed Baby Vegetables £7 | Creamy Mashed Potato £5

DESSERT

Pistachio | Lotus Biscoff | Banoffee

KIDS MENU £15

Homemade Nuggets & Chips Chicken Tender & Chips
Mini Wagyu Beef Burger & Chips

Orange Juice | Apple Juice | Pineapple Juice | Lycée Juice | Passion Fruit