

## Ni bbl es 4.25 each

Selection of  
artisan breads

Sal ted almonds &  
mai ze kernel s

Gi gantas ol i ves  
chilli & herbs

## Fl at breads 5.95 each

**Chori zo** garlic & rocket

**Aubergi ne** red pepper &  
parsl ey

**Tuna** red oni on, tomato fondu &  
bl ack ol i ve

**Mushroom** green chilli &  
mascarpone cheese

## Starters

### Goats cheese

warm tart, l i t t l e gem sal ad

6.75

### Prawns

Spicy bl oody mary sal sa, i ceberg, crackers

8.75

### Pal m heart

cream soup, scotch bonnet, shredded smoked chi cken

5.75

### Grilled sea scal l ops

i n the shell , tomato fondu, parsley & garlic

12.85

### Chi cken wi ngs

spiced mari nade, ai ol i

6.75

### Sal mon

l ightl y smoked, l i me, cori ander, grilled focacci a

8.75

### Spani sh meats

cured selection, caper berries, sour dough

11.35

## Sal ads

### Cl assi c caesar

anchovi es, garlic croutons, parmesan

5.75 / 8.25

### Torn buffal o mozzarel l a

marinated, plum tomatoes, rocket pesto, ol i ve oi l

8.75

### Butternut squash

honey roast, goats cheese, pumpki n seeds, dried cranberries

6.25 / 8.75

### Potato gnocchi

porcini mushrooms, wil ted rocket, parmesan

8.75 / 12.50

We regret that we cannot guarantee that any of our dishes will be  
nut free.

Shoul d you have any all ergi es pl ease i nform your server.

All prices include VAT at the prevailing rate.

## Grills

<b>Salmon</b> scottish darne, creole spinach, hollandaise, organic lemon	12.85
<b>Chicken</b> young spatch-cooked, garlic & chilli mojo	13.85
<b>BBQ hog</b> seven hour, sticky glazed, colslaw	13.85
<b>Shell on prawns</b> piri piri, green salad	15.50
<b>Lamb</b> short loin chops, argentinian chimichurri	15.95
<b>Seabass</b> whole, tomato & basil salsa, organic vine-on lemon	18.50
<b>Classic hamburger</b> 100% rib steak, pickles, tomato relish, mayo & skinny fries.	9.25
<b>Loaded hamburger</b> classic, grilled organic pancetta, swiss cheese, chilli salsa & skinny fries.	11.50
<b>Brazilian steak sandwich</b> picanha rump steak, crisp onion, crushed avocado, jalapeño relish	11.85

## Steaks

selected aged beef grilled to your liking, shoestring chips and watercress

<b>Picanha</b> 200g Hereford flattened rump	12.50
<b>Filet</b> 200g dry aged Hereford	19.95
<b>Rib-eye</b> 280g 28 day, dry aged Aberdeen angus	17.50

### Steak Sauces 1.95 each

Chimichurri relish	Tomato & basil salsa	Green peppercorn
Blue cheese	Bearnaise	Anchovy & chilli butter

### Sides 2.50 each

French beans	Mashed potatoes	Skinny fries	Classic caesar
Crisp onions	Patatas bravas	Colslaw	Green salad

Your bill will be left open for you to tip as you choose.

For groups of 8 people or more, a discretionary service charge of 12.5% will be added.

Meza complies with the hospitality industry's voluntary code of practice.