



Sunday lunch Menu

Small plates

Freshly prepared soup with grilled breads £6

Multi grained Whitby whole scampi & Melville tartar sauce £6.5

Rustic Paté, balsamic red onion marmalade & toast £6.5

Pan-fried duck gyoza with Asian slaw & sweet soy dip £7

Panko bread crumbed Calamari with leaves & lemon aioli £7

To Share

Rustic Breads- grilled breads with English butter, tapenade, Moroccan houmous & salsa £8

Melville Nachos, crisp tortillas, grilled chicken with melted mozzarella & jalapenos £12

Seafood board, whole scampi, panko calamari, tempura tiger prawns, lemon aioli £16

Mains

Melville Caesar salad, cos lettuce, anchovies, olives, shaved parmesan & garlic croutes £8

Style your salad, honey & thyme halloumi £4, spiced chicken & bacon £5, shredded duck £6 Teriyaki salmon £7

Steak beef burger, leaves, plum tomato, sliced gherkin & fresh onions, skinny fries £12.5

Middle-Eastern spiced Lamb burger, minted yoghurt, tomato & red onion, skinny fries £14

Flaked almond beer battered Haddock fillet, gastro chips, garden peas & tartar sauce £15

Chargrilled marinated Cajun Chicken Breast, skinny fries, mixed leaves & slaw £15

Sunday Roasts served with goose fat roasted potatoes, Yorkshire pudding & seasonal vegetables

Mushroom, brie, hazelnut & cranberry wellington £14

Roasted Turkey filled with apricot & chive stuffing £15.5

Hog roast stuffed with cranberry & chestnut £15.5

Roasted leg of Lamb £16.5

Roasted Striploin of Beef £17.5

Puddings

Ice- Cream per boule £2.5 Strawberry gelato, Vanilla fudge brownie, Amaretto, Vanilla pod, Banana, Minted chocolate, Caramel & sea salt with brownie, Toffee butterscotch

Strawberry panna cotta & whipped cream £6 (gf)

Mango & white chocolate cheesecake £6.5

Very cherry pie with lemon meringue ice-cream £6.5 (veo, gf)

Chocolate brownie, roasted cherries & vanilla dream ice-cream £6.5

Banana sundae, banana ice-cream, toffee butterscotch ice-cream, strawberries, caramel sauce £7 (n)

The small print

Sorry our kitchen team do handle nuts & gluten products and therefore by law we cannot state that any dish is 100% gluten or nut free. We do try and remove all bones from our fish, however we do occasionally miss one sorry! There is a discretionary service charge of 10% on all tables of 8 and above- all tips are shared equally throughout the team.