

## sharing boards

### Breads £4

Rustic breads with English butter & sea salt with Balsamic oil



### Melville Seafood Board £ 17

Tempura prawns, smoked Salmon, Calamari, smoked Mackerel fillet with sweet chilli dip, tartar sauce & grilled breads

### Melville Antipasti Board £17

Mixed cured meats, charred peppers, chutney, sundried tomatoes & charred breads

## MELVILLE BURGERS

8oz 100% beef burger with leaves, steak tomato, sliced gherkin & fresh onions £11.5

New Yorker burger with Pastrami, Monterey jack, sliced gherkin, burger sauce, steak tomato & fresh onions £14

8oz Beef burger topped with BBQ pulled pork, melted cheese, leaves, tomato & fresh onions £14

Cajun spiced chicken fillet burger with crispy bacon, sour cream, melted Mozzarella £14

Our burgers are served with skinny fries, slaw & mixed leaves. Style your burger, Cheddar, Mozzarella, Chorizo, fried egg, crispy bacon or jalapenos £1 each

## Entrées

Freshly prepared soup with toasted breads & salted butter £6

Sliced mozzarella, beef tomatoes & fresh basil leaves £6

Peppered creamy Portobello mushrooms on toasted Tiger bread £6

Brixworth Pate, apple & ale chutney & toasted breads £6.5

Warmed smoked Mackerel fillets, rocket salad, boiled eggs & raspberry vinaigrette £6.5

Panko bread crumbed Calamari with leaves & sweet chilli dip £6.5

Baked Camembert with garlic & rosemary & chutney, to share £12

## SIDES

—£3 PER DISH—

GARLIC CIABATTA

BATTERED ONION RINGS

WINTER VEGETABLES

SKINNY FRIES

GASTRO CHIPS

SLAW

## - THE MAIN EVENT -

Creamy gnocchi with pesto, spinach, sun kissed tomatoes & shaved parmesan £11.5

Melville Caesar salad, smoked chicken breast with cos lettuce, crispy bacon, parmesan shavings, fresh anchovy fillets & garlic croutons with Caesar dressing £12.5

Chargrilled marinated Cajun Chicken Breast, skinny fries, mixed leaves & slaw £12.5

Moules Marinière, Fresh Scottish mussels in a creamy white wine sauce & fries £12.75

Tiger Beer Battered fresh Haddock fillet, Fat cut chips, garden peas & tartar sauce £12.75

Roasted salmon fillet, caramelised pear, blue cheese crumble salad with a raspberry vinaigrette £14.5

Teriyaki glazed Duck breast, soy sauce Pak choi, chutney glazed carrots, spring onion mash £ 17

Braised Lamb shank, colcannon mash, red wine cabbage, garlic fried green beans with a rosemary jus £ 18

Pan-fried Seabass fillet, roasted squash risotto, fried sage with tomato & lime salsa £18

Our steaks are 28 day Dry Aged Steaks with pan-fried garlic infused Portobello mushrooms, skinny skin-on fries, salad garnish & roasted balsamic glazed whole tomato

10oz Rump £19

8oz Sirloin £19

10oz Rib-Eye £22.5

8oz Fillet £26.5

Green pepper sauce, Béarnaise sauce or garlic butter £2.5