

## 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, remoulade & grilled breads

### Melville Antipasti Board £17

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

## MELVILLE BURGERS

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

BBQ burger with melted cheddar & BBQ sauce leaves, steak tomato & fresh onions £12.5

New Yorker burger with Pastrami, Monterey jack, sliced gherkin, burger sauce, steak 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, Chorizo, fried egg, crispy bacon or jalapenos £1 each

## Entrées

Sliced mozzarella, beef tomatoes & fresh basil leaves £6

Peppered creamy Portobello mushrooms on toasted Tiger bread £6

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

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

Smoked salmon, pickle & lemon cream cheese roulade £7

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

## SIDES

—£3 PER DISH—

GARLIC CIABATTA

BATTERED ONION RINGS

SKINNY FRIES

GASTRO CHIPS

SLAW

## - THE MAIN EVENT -

Melville Caesar salad, chargrilled chicken breast with cos lettuce, parmesan shavings, fresh anchovy fillets & garlic croutons with Caesar dressing £12

Roasted vegetables, spinach & ricotta Lasagne, garlic ciabatta & mixed leaves £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 & crusty breads £12.75

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

Herb crusted Lamb rump with dauphinoise potatoes, wilted pak choi, celeriac remoulade & a red wine reduction £ 17

Pan-fried Duck breast, rosemary & garlic potatoes, roasted butternut squash with a balsamic & plum glaze £ 17

Oven baked Cod loin on chorizo & herb parmentier, buttered savoy cabbage with crisp Parma ham with Caper Hollandaise £ 17

Our steaks are 28 day Dry Aged Steaks with pan-fried garlic infused Portobello mushrooms, mixed leaves & roasted balsamic glazed whole tomato

8oz Sirloin £19

10oz Rib-Eye £22.5

Freshly prepared Black & Green pepper sauce, Béarnaise sauce or garlic butter £2.5