

Sample Sunday menu

Sharing

Green & black olives with garlic cloves, sweet peppers & cornichons $\pounds 5$ (ve) **Artisan breads**, Melville tapenade, balsamic vinegar & olive oil for two $\pounds 8$ for four $\pounds 14$ **Melville nachos**, seasoned grilled chicken breast or BBQ beef brisket, crisp tortillas, melted mozzarella cheese, jalapeños, Melville Salsa, guacamole & chive sour cream dip $\pounds 15$ (veo)

Starters

Freshly prepared soup with warmed bread roll £7.5 Chinese style salt and pepper squid, chilli, ginger, lime and sweet Chilli dip £8 Pan-fried duck gyoza with Asian slaw & sweet soy dip £8 Multi grain breaded Whitby whole scampi & Melville tartar sauce £8.5 Caribbean jerk BBQ chicken wings, pepper & pineapple salsa £8.5 Pulled brisket tacos, pico de gallo, guacamole £8.5 Creamy burrata salad, grilled asparagus with hollandaise £9 Smoked salmon & crayfish salad, Marie-rose sauce, smashed avocado on toasted brioche £9

The main event

Plant based chicken burger, buffalo mayonnaise, shredded lettuce & skinny fries $\pounds 17$ (pb) **Melville BBQ burger**, 60z steak mince burger, BBQ beef brisket, smoky Monterey jack & Sweet onions & chilli jam with skinny fries $\pounds 19$

Ale battered fresh haddock fillet, flaked almonds, gastro chips, garden peas & tartar $\pounds 19$ (n)

Sunday roasts are served with Melville Yorkshire pudding, goose fat roasted potatoes, seasonal vegetables with cauliflower & broccoli cheese

Mushroom, lentil & almond wellington $\pounds 18$ (ve) Roasted rolled pork loin & belly porchetta $\pounds 20$ Roasted leg of lamb with minted pesto sauce $\pounds 21$ Roasted mature striploin of beef $\pounds 22$ Piggies in blankets $\pounds 3$

Something Sweet

Cornish Ice-Cream per boule $\pounds 3$, 3 boules for $\pounds 8$

Chocolate • Vanilla dream • Mint chocolate chip • Salted caramel • Passionfruit sorbet (pb) • Mango sorbet (pb) • Vanilla pod (pb) • Reese's Peanut butter • Rum & raisin • cappuccino • Raspberry sorbet • Cinnamon •

Pêches Melba, Vanilla flavoured skinned peach, vanilla ice-cream with raspberry puree £8 **Cinnamon dusted churros** with Nutella chocolate dipping sauce £8 **Crème brûlée,** toffee popcorn & shortbread £8.5 **Belgian chocolate brownie,** raspberry sorbet and fresh fruit £8.5 **Melville Cheesecake,** Chantilly cream & fresh fruit £8.5

(v) vegetarian (pb) plant based (wg) made without gluten (n) contains nuts (wgo) without gluten option available, (veo) vegan option available. When ordering please let our team if any of your party have any food intolerance or food allergies. 10% service charge will be added to all tables of six and over, 100% of all tips are shared equally throughout the team.