



## Sunday lunch Menu

### Starters

- Rustic breads with English butter, sea salt, olive oil, Balsamic vinegar & olives £7
- Freshly prepared soup with toasted breads £6
- Fried Halloumi sticks, Asian slaw, lime & pineapple salsa with toasted sesame seeds £ 6
- Panko bread crumbed Calamari with leaves & sweet chilli dip £6.5
- Trio of Pate, chicken livers, duck & pork with toasted breads £6.5
- Baked camembert with garlic & rosemary, chutney & toasted breads £12

### Main plates

- Melville Caesar salad, grilled chicken breast, cos lettuce, anchovies grilled bacon & croutons £12.5
- Chargrilled marinated Cajun Chicken Breast, skinny fries, mixed leaves & slaw £12.5
- Lamb burger in a rosemary focaccia , minted yoghurt, tomato & red onion £14
- Tiger Beer Battered fresh Haddock fillet, Fat cut chips, garden peas & tartar sauce £12.75

### Sunday Roasts

- Vegetarian wild rice, Spinach & Honey Roast £12.75
- Roasted Turkey crown with chestnut stuffing £15
- Roasted leg of Pork with stuffing £15
- Roasted shoulder of Lamb £16.5
- Roasted Striploin of Beef £17.5
- Our roasts are served with roasted potatoes, Melville made Yorkshire pudding & a selection winter vegetables on the side

### Puddings

- Ice-cream per boule £2.5
- Chunky Chocolate, Strawberry, Vanilla, Orange & ginger, Minted Chocolate chip, Plum & cinnamon, Rum & Raisin or Salted caramel
- Chocolate brownie, chocolate sauce & vanilla ice-cream £6.5
- Apple gateaux with flaked almonds with Vanilla ice-cream £6.5
- Nutty Chocolate cheesecake with whipped cream
- Salted caramel sticky toffee pudding & custard £6.5
- Enjoy a 50ml glass of Sauternes £4

### 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- 100% of all tips are shared equally throughout the team