



Sunday lunch Menu 26th November

Starters

Rustic breads with English butter, sea salt & olive oil £4.5

Fried brie wedges with cranberry sauce £6

Freshly prepared roasted tomato & fresh basil soup with toasted breads £6

Panko bread crumbed calamari with leaves & sweet chilli sauce £6.5

Brixworth pâté, apple & ale chutney with toasted breads £6.5

Baked camembert with garlic & rosemary, chutney & toasted breads £12

Main plates

Melville Caesar salad, chargrilled chicken breast, cos lettuce, anchovies grilled bacon & croutons £12.5

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

8oz 100% beef burger with BBQ pulled pork, leaves, steak tomato, sliced gherkin & fresh onions £14

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

Sunday Roasts

Vegetarian wild rice, spinach & honey Roast £12

Roasted Turkey crown with chestnut stuffing £14

Roasted leg of Pork with stuffing £14

Roasted shoulder of Lamb £15

Roasted Striploin of Beef £16

Our roasts are served with roasted potatoes, Melville made Yorkshire pudding & a selection seasonal vegetables on the side

Puddings

Ice-cream per boule £2.5 Chunky Chocolate, Strawberry, Vanilla, Orange & ginger, Minted Chocolate chip, Plum & cinnamon or Salted caramel

Lemon Merengue pie with Black forest fruit compote £6

Alabama chocolate fudge cake with pouring cream £6.5

Apple gateaux with flaked almonds with Vanilla ice-cream £6.5

Salted caramel sticky toffee pudding & custard £6.5

Classic English cheeseboard, red wine poached figs, cracker biscuits & grapes for two £14

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