

Champagne & Fizz

		175ml		Bottle
Botter Prosecco Brut NV (11%) Light & fruity with hints of apple & peach	Italy	7		26
Black board Prosecco Frizzante Brut NV (11%) Soft, fruity and refreshing sparkling wine with citrus, pear & floral flavours & aromas	Italy			26
Bollinger Special Cuvée Brut NV (12%) Full & complex Champagne that is both rich & powerful, whilst remaining a great classic	France			70

White Wines

		175ml	250ml	Bottle
La Metropole 2016 (11%) Fresh with green fruit with lively acidity	France	4.65	6.2	18
La Magnolie Pinot Grigio 2017 (12%) Pale yellow with pink reflections with a dry crisp taste & finely balanced acidity	Italy	5.4	7	19.5
Hunt Chardonnay 2016 (13%) Pale straw in colour with aromas of apple & melon complexed with partial oak fermentation	Australia	5.85	7.65	21.5
Adobe reserve Gewürztraminer 2017 (13.5%) This organic wine offers floral aromas of jasmine, lycee & honey. Medium bodied with good concentration and a refreshing ripe fruit finish	Chile			25
Cloud factory Sauvignon blanc 2017 (12%) Classic Marlborough Sauvignon. Ripe tropical fruit with a rich minerality, clean & delicious	New Zealand	7	9	26
Tombacco Pecorino 2016 (13%) The nose is complex with smells of exotic fruits and notes of soft spices.	Italy	7.25	9.5	27.5
Chablis Domaine de la Motte 2017 (12.5%) Old vine grapes, showing a creamy core with a dry & crisp finish	France			35
Domaine du Pré Semelé Sancerre 2017 (12.5%) A classic Sancerre with ripe gooseberry fruit & zesty acidity	France			40

Rosé Wines

		175ml	250ml	Bottle
Il Gaggio Pinot Grigio Rosé 2016 (12%) Light & dry for easy drinking	Italy	4.65	6.2	18
Big Top White Zinfandel 2016 (12%) Luscious strawberry ice-cream on the nose with bright berry fruit palate	USA	5.85	7.65	21.5

Red Wines

		175ml	250ml	Bottle
La Metropole Rouge 2015 (12.5%) Ripe fruit with bright cherry aromas & soft mocha texture & flavour	France	4.35	5.65	16.5
Piantaffero Primitivo 2017 (13%) Ripe plums and hints of violets & soft smooth tannins	Italy	5.4	7	19.5
Hunt Shiraz 2016 (13.5%) Red berry with liquorice aromas, spicy plum & mocha flavours by french oak maturation	Australia	5.85	7.65	21.5
Artesa Rioja 2016 (13.5%) This organic wine with rich ripe plum and cherry fruit with twist of spice & gentle tannins	Spain	6.5	8.5	24
Don Aparo Malbec 2017 (13.5%) Colourful with a light perfume, juicy blackberry flavour & overtones of plum & black cherry	Argentina	6.75	9	25
Domaine Les Roches Bleues Brouilly 2017 (13.5%) Plums, raspberries & violets on the nose with an earthy, mildly sticky tannin profile	France			28
Chianti Classico Riserva 2011 (14%) Elegant with rich plum, dark cherry with long tannins, lots of strawberry fruit with a soft spice finish	Italy			32
Château Milon Cuvée Caprice Saint-Emilion 2016 (14%) Rich plummy fruit continues throughout, this full bodied Bordeaux with an earthy, cocoa dusted finish	France			42.5



Menu



The Whyte Melville, Church Street, Boughton, Northamptonshire, NN2 8SF Tel: 01604 842321

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Artisan Sandwiches

Lunchtimes Tuesday to Saturday

Chargrilled Mediterranean vegetables, spinach leaves, olives, Moroccan houmous in a bagnat £6.5 

Pastrami & Monterey jack cheese, gherkin, tomato, horseradish mayo rustic roll £6.5

Battered haddock goujons with tartar sauce served in a seeded bagnat £7

Hand carved ham, Worcester sauce mushrooms & caramelised onions topped with a fried free-range egg in a rustic roll £7.5

Melville club sandwich, grilled chicken fillet, smoky bacon, lettuce, tomato & mayonnaise in a grilled flat bread £8

Grilled sliced steak with onion, melted cheese, tomatoes with horseradish mayo in a rustic roll £8

Grilled Paninis

Grilled chorizo, red pepper, Monterey jack, rocket & chipotle sauce £7

Parma ham, mozzarella, rocket, sliced plum tomato & pesto £7

Grilled chicken, roasted Mediterranean vegetables, mozzarella, rocket & Mexican salsa £7

To Share

Rustic Breads Grilled breads with English butter, tzatziki, houmous & salsa £8 

Melville Nachos Crisp tortillas, grilled chicken topped with melted mozzarella, Mexican salsa, jalapenos & chive sour cream sauce £12 

Whole baked Camembert Topped with pancetta & served with toasted breads £14 

Seafood Board Fish cakes, calamari, tempura prawns, lemon aioli, tzatziki dip & charred breads £18

Small plates

Cheesy jalapeno bites, fresh salsa & sour cream £6 

Freshly prepared soup with toasted breads & salted butter £6.5

Melville fishcake, charred lemon, salad & tzatziki dip £6.5

Rustic pate, balsamic red onion marmalade & toasted breads £6.5

Panko bread crumbed calamari with leaves & lemon aioli £7

Melville Burgers

Our burgers are Melville made, served with skinny fries, salad garnish & burger sauce

Havana vegetarian burger, tzatziki, lettuce, tomato & red onion £11 

Honey & thyme halloumi burger, sliced avocado, salad, lettuce & lemon mayo £12.5 

Steak mince burger, leaves, steak tomato, sliced gherkin & fresh onions £12.5

Lamb burger, minted yoghurt, lettuce, sliced tomato & red onion £12.5

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

Uncle Sam burger with pastrami, monterey jack, sliced gherkin, chipotle sauce, jalapenos, steak tomato & fresh onions £15.5

Style your burger, mozzarella, cheddar, chorizo, fried egg, crispy bacon or jalapenos £1.5 each

Mains

Crispy winter salad with Stilton cheese, apple, toasted pecans, pomegranate seeds with a sherry vinaigrette £9 

Add to your salad lemon & thyme halloumi £4, 5 spice shredded duck £6, spiced chicken & bacon £5

Grilled peppered sausages, bubble & squeak, seasonal vegetables & balsamic onion gravy £12.5

Fresh Scottish mussels, pancetta in a rich tomato sauce with crusty bread £14

Flaked almond beer battered fresh haddock fillet, fat cut chips, minted garden peas & tartar sauce £14.5

Chargrilled marinated Cajun chicken breast, skinny fries, mixed leaves & slaw £15

Chicken, chorizo & king prawn Arrabiata, penne pasta, buffalo mozzarella & garlic croutes £16.5 

Steak & Ale pie, buttered seasonal vegetables & red wine gravy £16

Crispy confit duck leg, caramelised figs, Lyonnaise potatoes & a Madeira jus £17

Rosemary & thyme crusted rack of lamb, red wine braised cabbage, creamy mash, heritage carrots & rosemary jus £19

Char-grilled Steaks

Our steaks are 28 day, dry aged with pan-fried garlic infused mushrooms, skinny skin-on fries, salad garnish & roasted balsamic glazed cherry tomatoes

8oz Rump steak £17.5 ♦ 8oz Sirloin steak £21.5 ♦ 10oz Rib-Eye steak £23 ♦ 8oz Fillet steak £27.5

Green pepper sauce £2.5 ♦ Béarnaise sauce £2.5 ♦ Stilton sauce £2.5 ♦ Garlic butter £1

Sides

£3.25 per dish Garlic bread ♦ battered onion rings ♦ skin-on skinny fries ♦ gastro chips ♦ coleslaw
Mediterranean olives ♦ side salad ♦ mixed vegetables

Sides £4 Sweet potato fries

Desserts

Ice-Cream per boule £2.5 Classic chocolate ♦ Strawberry gelato ♦ Vanilla fudge brownie ♦ Vanilla pod ♦
Minted chocolate ♦ Napoli Amaretto

Winter fruit & white chocolate cheesecake & whipped cream £6

Crème caramel bavarois with salted butterscotch sauce £6.5

Treacle sponge & Devon custard £6.5

Chocolate brownie with roasted cherries & vanilla ice-cream £6.5

Bourbon pecan pie with Crème anglaise £7

Coffee & Teas

All our coffees are 100% Arabica beans supplied by 

Espresso £2.5 ♦ Americano £3 ♦ Latte £3.25 ♦ Double Espresso £3

Cappuccino £3.25 ♦ Hot Chocolate £3.5 ♦ Flat White £3.75

Dammann Frères remain true to the tradition of great Tea blenders 

Breakfast, Gunpowder Green, Mint, Earl Grey Tea £2.5

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.

 Vegetarian

 Vegetarian option available

Our menu is freshly prepared, please allow time for our kitchen team to prepare your dishes.
Feel free to ask any of the team for any special dietary requirements.