

Champagne & Fizz

		175ml		Bottle
Prosecco Brut NV (11%)	Italy	6.75		25
Light & fruity with hints of apple & peach				
Bollinger Special Cuvée Brut NV (12%)	France			70
Full & complex Champagne that is both rich & powerful, whilst remaining a great classic				

White Wines

		175ml	250ml	Bottle
La Metropole 2016 (11.5%)	France	4.35	5.65	16.5
Fresh with green fruit with lively acidity				
La Magnolie Pinot Grigio 2016 (12%)	Italy	5	6.5	18
Pale yellow with pink reflections with a dry crisp taste & finely balanced acidity				
Cape Heights Chenin Blanc 2017 (13%)	South Africa	5.5	7.15	20
Baked apple & zippy citrus aromas with soft fruit on the palate, balanced by crisp acidity.				
Cloud factory Sauvignon blanc 2015 (13.5%)	New Zealand	6.5	8.5	24
Classic Marlborough Sauvignon. Ripe tropical fruit with a rich minerality, clean & delicious				
Tombacco Pecorino 2015 (13%)	Italy	6.75	8.75	25
The nose is complex with smells of exotic fruits and notes of soft spices.				
Chablis Domaine se la Motte 2014 (12.5%)	France			35
Old vine grapes, showing a creamy core with a dry & crisp finish.				
Domaine des Perserons Saint-Véran 2015 (13%)	France			42
A true Mâconnais white with steely elegance and real finesse. Vibrant citrus fruit and taut minerality.				

Rosé Wines

		175ml	250ml	Bottle
Il Gaggio Pinot Grigio Rosé 2015 (12%)	Italy	4.35	5.65	16.5
Light & dry for easy drinking				
Big Top White Zinfandel 2014 (10.5%)	USA	5.5	7.15	20
Lucious strawberry ice-cream on the nose with bright berry fruit palate				

Red Wines

		175ml	250ml	Bottle
La Metropole Rouge 2015 (12.5%)	France	4.35	5.65	16.5
Ripe fruit with bright cherry aromas & soft mocha texture & flavour				
Piantaffero Primitivo 2015 (13%)	Italy	5	6.5	18
Ripe plums and hints of violets & soft smooth tannins				
Hunt Shiraz 2014 (14%)	Australia	5.5	7.15	20
Red berry with liquorice aromas, spicy plum & mocha flavours by french oak maturation.				
Artesa Rioja Reserva 2015 (13.5%)	Spain	6	8	23
This organic wine with rich ripe plum and cherry fruit with twist of spice & gentle tannins				
Dom Aparo Malbec 2015 (13.5%)	Argentina	6.5	8.5	24
Colourful with a light perfume, juicy blackberry flavour & overtones of plum & black cherry				
Chianti Classico Riserva 2011 (14%)	Italy			32
Elegant with rich plum, dark cherry with long tannins, lots of strawberry fruit with a soft spice finish.				
Château les Giroudels de Milon 2006 (14%)	France			45
This Saint-Émilion Grand Cru is aromatic with a ripe cherry & plum character with soft round tannins				



Menu



Ciabatta Rolls & Seeded Brown Rolls

Lunchtimes Tuesday to Saturday

Sliced Mozzarella & plum tomatoes, rocket topped with pesto in a seeded brown bap £6 

Sliced Pastrami & Monterey jack cheese with gherkin, tomato, Horseradish mayo in a ciabatta roll £6.5

Battered Haddock goujons with tartar sauce served in a seeded brown bap £6.5

Grilled chicken fillet, smoky bacon, cos lettuce, tomato & lemon mayonnaise in a ciabatta roll £7

Hand carved ham, caramelised onions, mushrooms with a hint of Worcester sauce & sunny side egg served in a warm ciabatta £7

Steak & onion with melted cheese, tomatoes with horseradish mayo in a toasted ciabatta £8.5

To Share

Rustic Breads £7 

Grilled breads with English butter, sea salt, balsamic & olive oil

Melville Nachos £12 

Crisp tortillas, grilled chicken topped with melted mozzarella, Mexican Salsa, jalapenos & chive sour cream sauce

Seafood Board £18


Fish cakes, calamari, tempura prawns, Marie-rose sauce, tzatziki dip & charred breads

Antipasti board £18

Rustic Pate, pastrami, charred chorizo, Parma ham, onion chutney & Melville fire sauce charred breads

Small plates

Freshly prepared soup with toasted breads & salted butter £6

Sliced Buffalo Mozzarella & plum tomatoes, rocket, pesto & toasted pine nuts £ 6 

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

Rustic Pâté, balsamic red onion marmalade & toast £6.5

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

Cold water prawns coated in Marie-rose sauce on fresh salad leaves £7

Melville Burgers

Our burgers are Melville made, served with skin on skinny fries, salad garnish & fire sauce.

Honey & Thyme Halloumi Burger, sliced avocado, salad, lettuce & lemon mayo £12.5 

Steak Beef burger with leaves, steak tomato, sliced gherkin & fresh red onions & burger relish £12.5

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

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

Melville Fire 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




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.

Mains

Melville superfood salad, quinoa, cucumber, lettuce, red onions, pomegranate & toasted pumpkin seeds, mint & lemon oil dressing £11 

Add grilled chicken £4 Grilled halloumi £4 King Prawns £5

Chargrilled marinated Cajun Chicken Breast, skinny fries, mixed leaves & slaw £14

Flaked almond beer battered fresh Haddock fillet, fat cut chips, garden peas & tartar sauce £14

Sesame seeded grilled tuna loin Nicoise, mixed leaves, olives, new potatoes, green beans, boiled egg with cherry tomatoes £16

Chicken, Chorizo & King Prawn Arrabiata, penne pasta, buffalo mozzarella & garlic croutes £16.5 

Roasted Teriyaki glazed supreme of salmon, garlic greens beans & wilted pak-choi, pan-seared new potatoes £16.5

Garlic & rosemary marinated lamb rump, dauphinoise potatoes, minted pea puree, confit cherry tomatoes, chantenay carrots & balsamic jus £17.5

Char-grilled Steaks

Our steaks are 28 day, dry aged with pan-fried garlic infused Portobello 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 ♦ garlic butter £1.5

Sides

£3.5 per dish Garlic ciabatta ♦ battered onion rings ♦ skin-on skinny fries ♦ gastro chips ♦ coleslaw

Mediterranean olives ♦ side salad & mixed vegetables

Sides £4 Dauphinoise potatoes ♦ Sweet potato fries

Puddings

Ice- Cream per boule £2.5 Classic Chocolate, Strawberry gelato, Vanilla fudge brownie, Raspberry ripple, Banana, Vanilla pod, Minted chocolate, Elderflower sorbet

Lemon merengue pie & summer fruit compote £6

Treacle sponge & custard £6.5

Strawberry & white chocolate cheesecake & whipped cream £6.5

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

Melville Mess £6.5

Melville Milkshakes £5 Banana & salted caramel, Raspberry ripple or Vanilla pod

Add to your milkshake: Krackan rum £3.5 Baileys £4 Salted caramel vodka £3.75 Tia Maria £3


After dinner mint vodka £3.75 Maker's mark £3.25 Disaronno £3

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

Please ask your server to see our allergen information for each of our dishes. 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, which is 100% shared between the team