


Ciabatta Rolls & Seeded Brown Baps

Lunchtimes Tuesday to Saturday

Served with mixed leaves & Melville slaw.

Mature cheddar with Real ale & Apple chutney served in a seeded brown bap **£6** 

Roasted Mediterranean vegetables & hummus in a rosemary Focaccia **£6** 

Tiger beer battered Haddock goujons with tartar sauce served in a seeded brown bap **£6.5**

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

Chicken fillet, smoky bacon, cos lettuce, tomato & 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 in a toasted ciabatta **£8**

Enjoy a cup of skinny fries or freshly prepared soup with your Ciabatta or seeded brown bap **£2**

Sharing Boards

Breads **£7** 

Rustic breads with English butter, sea salt with Balsamic oil & olives

Whole baked Camembert **£12**

with Rosemary & garlic served with chutney & toasted breads

Melville Seafood board **£17** 


Tempura prawns, smoked Salmon, Calamari, smoked Mackerel fillet with sweet chilli dip, tartar sauce & grilled breads

Melville Tapas board **£18**

Hot chicken wings, mini Camembert cheese, garlic seared chorizo, squid with prawns with minted yoghurt, salsa, hummus & pitta breads

Entrées

Freshly prepared soup with toasted breads & salted butter **£6**

Fried Halloumi sticks, Asian slaw, lime & pineapple salsa with toasted sesame seeds **£6** 

Warmed smoked Mackerel fillets, rocket salad, boiled eggs & raspberry vinaigrette **£6** 

Hot chicken wings, Texan sauce & Asian slaw **£6.5**

Brixworth Pâté, balsamic red onions & toasted breads **£6.5**

Panko bread crumbed Calamari with leaves & sweet chilli dip **£7**

Melville Burgers

Our burgers are served with skinny fries, slaw & mixed leaves.

Style your burger, Cheddar, Mozzarella, Balsamic Onions, Chorizo, fried egg, crispy bacon or jalapenos **£1** each

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

Lamb burger in a rosemary focaccia, minted yoghurt, tomato & red onion **£12.5**

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

New Yorker burger with Pastrami, Monterey jack, sliced gherkin, burger sauce, steak tomato & fresh onions **£15**

 Vegetarian

 Suitable for most vegetarians



Gluten free (many of our dishes are available as a gluten free option, please ask us for more details)

The Main Event

Wild mushroom risotto, grilled asparagus with parmesan shavings & white truffle oil **£12.5** 

Melville Caesar salad, smoked chicken breast with cos lettuce, bacon, parmesan shavings, fresh anchovy fillets & garlic croutons with Caesar dressing **£12.5**

Chargrilled marinated Cajun Chicken Breast, skinny fries, mixed leaves & slaw **£12.5**

Moules Marinière, Fresh Scottish mussels in a creamy white wine sauce & fries **£14** 

Flaked almond beer battered fresh Haddock fillet, fat cut chips, garden peas & tartar sauce **£13.5**

Classic Carbonara, grilled chicken breast, pancetta, creamy parmesan sauce, pesto & garlic bread **£14**

Lemon & thyme roasted supreme of salmon, green beans, seared new potatoes & dill hollandaise **£15.5**

Cod loin wrapped in Parma ham, lemon & mint, pea risotto with sauce vierge **£17** 

Three bone rack of lamb, roasted garlic mash, sprouting broccoli, braised red cabbage with port jus **£17**

Steaks

Our steaks are 28 day Dry Aged Steaks with pan-fried garlic infused Portobello mushrooms, skinny skin-on fries, salad garnish & roasted balsamic glazed whole tomato

8oz Rump steak **£17.5**

8oz Sirloin steak **£20**

10oz Rib-Eye steak **£22.5**

8oz Fillet steak **£27**

Green pepper sauce, Béarnaise sauce or garlic butter **£2.5**

Sides

£3 per dish

Garlic Ciabatta ◊ Battered Onion Rings ◊ Mixed Vegetables ◊ Skinny Fries ◊ Gastro Chips ◊ Slaw ◊ Melville Salad

Puddings

Ice- Cream per boule **£2.5**

Chunky Chocolate, Strawberry, Vanilla, Rum & Raisin, Mint chocolate, Plum & Cinnamon or Salted Caramel

Apple gateau with Vanilla ice-cream **£6**

Salted caramel sticky toffee pudding & custard **£6.5**

Strawberry & white chocolate cheesecake & whipped cream **£6.5**

Chocolate brownie with hazelnuts & rum & raisin ice-cream **£6.5**

Melville Sundae, black fruit compote, brownie pieces, meringue crumbs with rum & raisin ice-cream **£6.5**

Enjoy a 50ml glass of Sauternes **£4**

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