



Sharing

Green & black olives with garlic cloves, sweet peppers & cornichons £3.5 (ve)

Rosemary garlic pizza bread, melted mozzarella & ranch dipping sauce £9 (v)

Mixed breads, Moroccan houmous, Antipasti olives £8 for two £14 for four (v)

Melville nachos, crisp tortillas, seasoned grilled chicken, melted Mozzarella cheese, Melville Salsa, jalapeños, guacamole & chive sour cream dip £14

Vegetarian board, Crispy Brie wedges, mixed Falafel, Halloumi & vegetable sticks, Moroccan houmous, Melville salsa & dipping sauce £15 (v)

Seafood board, Whitby whole scampi, panko breaded calamari, smoked salmon, black garlic aioli, tartar sauce & charred breads £16

Starters

Freshly prepared soup with charred breads & salted butter £6

Panko bread crumbed calamari with leaves & black garlic mayo £7

Grilled lamb koftas, Greek salad, bread shards & tzatziki dip £7

Caprese salad, Heritage tomatoes, sliced Mozzarella, rocket, pesto & balsamic oil £7(n)

Multi grain breaded Whitby whole scampi & Melville tartar sauce £7 as main £15.5

Pan-fried duck gyoza or vegetarian gyoza with Asian slaw & sweet soy dip £7 (veo)

Atlantic cold-water prawn cocktail, smoked salmon with a smoky Mare-Rose sauce, bread shards £8

The Main Event

Melville BLT salad, Crispy bacon, cherry tomatoes, avocado, mixed leaves, red onion, garlic crouton & buttermilk ranch dressing £9(v)

Style your salad with Honey & thyme halloumi £4.5 (v) ♦ Beetroot & sweet potato falafel £4.5 (ve) ♦

♦ Spiced chicken & crispy bacon £5 ♦ Smoked salmon £6 ♦

Beer battered fresh haddock fillet with flaked almonds, fat cut chips, minted garden peas & Melville tartar sauce £15(n)

Chargrilled marinated Cajun chicken breast, skinny fries & slaw £16

Asian stir-fry topped with Beetroot & sweet potato falafel & Pak choi, teriyaki dressing £16(v)

Melville carbonara, grilled chicken, crisp pancetta in a creamy Parmesan & white wine sauce with pesto & garlic croutes £17(n)

Melville arrabbiata linguine, King Prawn, chorizo & 'Nduja sausage in a rich provincial sauce, olives, capers & melted mozzarella & garlic croutes £18

Pan-fried Seabass fillets on stir-fry Asian noodles, Mango salsa & grilled lime £21

Side dishes ♦ Melville slaw £3 ♦ Battered onion rings £3.5 ♦ Skin-on skinny fries £3.5 ♦

Gastro chips £3.5 ♦ Mixed salad £3.5 ♦ Sweet potato fries £4.5 ♦ Truffle oil & Parmesan skinny fries £4.5

From the char-grill

All our steaks are supplied from Joseph Morris butchers & are matured for at least 30 days. Served with skin-on skinny fries, salad garnish, garlic & tarragon mushrooms, balsamic cherry tomatoes

8oz Rump steak £19

10 Oz Rib-Eye £27

8oz Fillet steak £29

Grill sauces ♦ Green peppercorn sauce £2.5 ♦ Bearnaise sauce £2.5 ♦ Stilton & porcini sauce £3.5 ♦

♦ Garlic & herb butter £2 ♦



Melville Burgers

Our burgers are freshly prepared, served in a seeded brioche bun with leaves, sliced tomatoes, fresh red onion with a salad garnish & skin-on skinny fries

Spicy bean burger, plant-based burger in a brioche style bun & burger relish £12(v)

Melville burger, seasoned steak mince, classic relish & sliced gherkin £12.5

Moroccan spiced lamb burger, tzatziki & Greek salad £12.5

Crispy honey & thyme halloumi burger, smashed avocado & black garlic mayo £12.5(v)

Cajun spiced chicken fillet burger, melted Mozzarella, crispy bacon & sour cream, £14.5

New Yorker burger, steak mince topped with Monterey Jack, pastrami & honey mustard £15

Style your burger: Monterey jack, mozzarella, cheddar, vegan cheese, free-range fried egg, crispy bacon or jalapeños £1.5 each

Stone baked Pizzas

Our pizzas are freshly prepared, with a tomato & basil base and topped with mozzarella cheese

Vegetarian, grilled courgettes, mushrooms, artichokes, vegan cheese, truffle oil & rocket £14(ve)

Greek lamb, charred courgettes, peppers, sliced olives, drizzled tzatziki & oregano £15

Quattro Stagioni, artichokes, mushrooms, Parma ham, olives & anchovies £15.5

Calabrese, 'Nduja sausage, grilled chicken, jalapeños, tomatoes & pesto £16(n)

BBQ grilled chicken, pepperoni, smoky bacon, sweet peppers & mozzarella £16

Calzone any pizza served with an Italian salad £4

Something Sweet

Ice-Cream per boule £2.5, 3 boules for £6

Sea salt & Chocolate ◊ Coconut ◊ Vanilla pod ◊ Mint chocolate ◊

◊ Mango sorbet ◊ Cookies & cream ◊ Salted caramel ◊ Honeycomb hash ◊

Treacle sponge & Devon custard £7

Chocolate Brownie with roasted cherries, vanilla pod ice-cream £7

Peaches & cream cheesecake, garnished with fresh fruit & cream £7

Melville Sundae, Salted Caramel ice-cream, sea salt brownie ice-cream, charred waffle & chocolate sauce £7

Caribbean Sundae, coconut ice-cream, mango sorbet, crushed meringue, mango sauce & fresh passionfruit £7

Enjoy our dessert wine Sauternes £7 175ml glass £24 bottle

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 dishes; however, we do occasionally miss one sorry! 100% of all tips are shared equally throughout the team.

Our menu is freshly prepared to order, please allow the kitchen time to cook your food with the care & attention you expect at the Whyte Melville.