



Festive favourites

Smaller plates

Crispy Brie wedges, port & cranberry relish, balsamic rocket salad £6.5

Caramelized goat's cheese on toast, balsamic onions & beetroot salad (n) £6.5

Duck liver parfait, port & cranberry chutney, toasted brioche, baby cornichons £7

Main courses, all are served with winter vegetables & pigs in blankets

Roasted gammon with a maple, treacle & mustard glaze, Pomme boulangère £14

Turkey breast parcel wrapped in smoked bacon, with chive and apricot stuffing £17

Herb crusted 3 bone rack of lamb, Pomme boulangère, chilli & butternut squash Purée,

Rosemary jus £21

Puddings

Flaming Christmas pudding with brandy sauce £7

Winter Sundae, cinnamon crunch ice-cream, fruits of the forest & cream £7.5

Cheeseboard with crackers & Christmas chutney £8 for one £14 for two

Sandwiches served with skinny fries

Battered haddock goujons with Melville tartar sauce served in a ciabatta roll £9

Cuban panini, roasted ham, Monterey Jack, sweet gherkin, jalapenos, chipotle sauce £9

Smoked bacon and goat's cheese panini, cranberry and port chutney with leaves £9

Marie-Rose Atlantic cold-water prawns, smoked salmon & avocado open sandwich £9

Melville club sandwich, chicken, leaves, tomatoes, crisp bacon with mayo in flat breads £10

Sharing

Mediterranean olives £3.5 (ve)

Melville Nachos, crisp tortillas, grilled chicken, melted Mexican cheese, Melville Salsa, jalapeños, guacamole & chive sour cream dip £12.5

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

Starters

Freshly prepared soup with charred breads & salted butter £6

Multi grain breaded Whitby whole scampi & Melville tartar sauce £6.5 as main £15

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

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 Marie-Rose sauce, bread shards £7.5



Melville Burgers

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

The Melville, freshly prepared steak mince burger, classic relish & sliced gherkin £12.5

Vegan burger, plant-based burger in a brioche style bun & burger relish £12.5 (ve)

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

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

Style your burger: mozzarella ♦ cheddar ♦ vegan cheese ♦ fried egg ♦ crispy bacon ♦ jalapeños £1.5

The Main Event

Roasted beetroot & goat's cheese salad, rocket, avocado, toasted pecan, maple and mustard dressing £9

Style your salad with Honey & thyme halloumi £4 ♦ Spiced chicken £5 ♦ smoked salmon £5 ♦

Roasted Mediterranean vegetable gnocchi, rich tomato sauce & melted cheese £12.5 (veo)

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

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

King prawn, smoked salmon & asparagus farfalle in a creamy white wine sauce, spinach, shaved parmesan, with garlic croutes £18

Rosemary & garlic Duck breast, creamy chive mash, long stem broccoli, braised red cabbage, five spice carrot purée with a port & cherry jus £18

Fresh hake en papillote with fennel, pak choi & orange steamed in chardonnay, dill hollandaise, parsley mash £19

Side dishes ♦ Melville slaw £2.5 ♦ Battered onion rings £3 ♦ Skin-on skinny fries £3 ♦ Gastro chips £3 ♦ Mixed salad £3 ♦ Sweet potato fries £4 ♦ Truffle oil & Parmesan skinny fries £4 ♦

Char-grilled Steak specials

Our steaks are 40 day dry aged from Joseph Morris butchers, with pan-fried garlic mushrooms, skin-on fries, salad garnish & pesto confit plum tomato

♦ £18 8oz Sirloin £24 8oz ♦ 8oz Fillet steak £27.5 ♦

Steak sauces ♦ Green peppercorn £2.5 ♦ Bearnaise £2.5 ♦ Stilton & brandy £3

Something Sweet

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

Sea salt & Chocolate ♦ Vanilla pod ♦ Mint chocolate ♦ Salted caramel ♦

Honeycomb hash ♦ Toffee fudge ♦ Cinnamon crunch ♦ Mango Sorbet ♦

Bramley apple pie with warm Devon custard £7

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

Treacle & date sponge, salted caramel glaze with warm Devon custard £7

Cookie & cream Sundae, sea salt & chocolate ice-cream, brownie & chocolate sauce £7