

## Sample Sunday menu

Sharing

Green & black olives with garlic cloves, sweet peppers & cornichons  $\pounds 5$  (pb) Artisan breads, Melville tapenade, muhammara dip, balsamic vinegar & olive oil for two  $\pounds 8$  for four  $\pounds 14$  (pb,n) Melville nachos, seasoned grilled chicken breast or smoky beef brisket, crisp tortillas, melted mozzarella cheese, jalapeños, Melville Salsa, guacamole & chive sour cream dip  $\pounds 15$ 

## Starters

Freshly prepared soup with kaiser roll £8 Gambas pil pil king prawns, in a chilli, garlic & olive oil, warmed focaccia £9 Chinese style salt and pepper squid, sweet chilli, ginger & lime dip £8 Pan-fried duck gyoza with Asian slaw & sweet soy dip £8.5 Multi grained scampi with Melville tartar sauce £9 Smooth duck liver pâté, toasted brioche & spiced plum chutney £9

## The main event

Farro Salad, mixed leaves, whole grain farro, roasted heritage beetroot, toasted walnuts, crumbled goats cheese & pomegranate molasses £14 add chicken or halloumi for £6 Halloumi burger, maple harissa halloumi with tzatziki sauce & skinny fries £17.5 Ale battered fresh haddock fillet, flaked almonds, gastro chips, garden peas & tartar £19 (n) Moules marinière, Cornish mussels in a creamy white wine sauce with skinny fries £18 (wg) BBQ pulled brisket burger, Emmental cheese, crisp bacon jam & skinny fries £19

Sunday roasts are served with goose fat roasted potatoes or vegetable oil potatoes, seasonal vegetables with cauliflower & broccoli cheese & a Melville Yorkshire pudding Butternut squash, lentil & almond wellington £18 (pb) Roasted turkey breast wrapped in bacon £19 Roasted Pork, rolled pork loin & belly porchetta £20 Roasted leg of lamb with minted pesto sauce £21 (n) Roasted mature striploin of beef £22 Rosemary & apricot stuffing £5 Piggies in blankets £3

## Something Sweet

Gelato & ice-Creams per boule  $\pounds 3$ , 3 boules for  $\pounds 8$ 

Vanilla gelato • Mint chocolate chip • Salted caramel • Peanut butter brownie • chocolate •

• lotus Biscoff • Strawberry (pb) • Raspberry sorbet (pb) • Cappuccino & Amaretto gelato •

Treacle sponge & devon custard £8.5

Cinnamon crusted churros, with Nutella dipping sauce  $\pounds 8.5$  (n)

Very cherry pie with vanilla ice-cream £9 (pb)

**Chocolate brownie** with vanilla ice-cream  $\pounds 9$ 

Crème brûlée, toffee popcorn with shortbread  $\pm 9$ 

The small print (v) vegetarian (pb) plant based (wg) made without gluten (n) contains nuts (wgo) without gluten option available, (veo) vegan option available. When ordering please let our team if any of your party have any food intolerance or food allergies. 10% service charge will be added to all tables of six and over, 100% of all tips are shared equally throughout the team.