



## Sunday lunch Menu

### Small plates

Freshly prepared soup with toasted breads £6  
Multi-grain Whitby whole scampi & Melville tartar sauce £6.5 as main £15  
Pan-fried duck gyoza with Asian slaw & sweet soy dip £7  
Panko bread crumbed Calamari with leaves & lemon aioli £7  
Atlantic cold-water prawn cocktail, smoked salmon with a smoky  
Mare-Rose sauce, bread shards £7.5

### To Share

Melville Nachos, crisp tortillas, chilli beef, melted mozzarella & jalapenos £12  
Seafood board, whole scampi, panko calamari, tempura tiger prawns, lemon aioli £16

### Mains

Char-grilled peach caprese salad, quinoa, cherry tomatoes, bocconcini mozzarella,  
spinach and pesto dressing £9  
Style your salad with Honey & thyme halloumi £4 ♦ Spiced chicken & crispy bacon £5 ♦ grilled tuna steak £5  
Steak beef burger classic relish, gherkin, leaves, &, skinny fries £12.5  
Beer battered fresh haddock fillet with flaked almonds, fat cut chips, minted garden peas & Melville  
tartar sauce £15  
Chargrilled marinated Cajun Chicken Breast, skinny fries, mixed leaves & slaw £15

**Sunday Roasts** served with goose fat roasted potatoes, braised red cabbage, cauliflower & broccoli cheese,  
seasonal vegetables & a Melville Yorkshire pudding

Mushroom, brie, hazelnut & cranberry wellington £14  
Roasted stuffed pork Porchetta £15.5  
Mildly spiced roasted leg of Lamb with pesto & mint dressing £16.5  
Roasted mature Striploin of Beef £17.5

**Pigs in blankets** £1.50

### Puddings

Ice-Cream per boule £2.5, 3 boules for £6  
Sea salt & Chocolate ♦ Coconut ♦ Vanilla pod ♦ Mint chocolate ♦ Salted caramel ♦  
♦ Honeycomb hash ♦ Mango sorbet ♦ Cookies & cream ♦

Orange & chocolate chip sponge with Vanilla ice-cream £6 (ve)  
Chocolate Brownie with roasted cherries, vanilla pod ice-cream £6.5  
Caribbean sundae, coconut ice-cream, mango sorbet, broken meringue, lemon sauce £7  
Mango, orange with white chocolate cheesecake topped with fresh fruit & whipped cream £7  
Cookie & cream Sundae, sea salt & chocolate ice-cream, crushed brownie, chocolate sauce &  
whipped cream £7

### 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, however we do occasionally miss one sorry! There is a discretionary service charge of 10% on all tables of 8 and above- 100% of all tips are shared equally throughout the team