



Sunday lunch Menu

Starters

- Freshly prepared soup with charred breads & salted butter £6.5
- Crispy Buffalo wings either BBQ or Melville hot with a cool blue cheese dip £6.5
- Panko bread crumbed calamari with leaves & black garlic mayo £7
- Crumbed mini crab cakes with a sweet chilli dip £7
- Pan-fried duck gyoza or vegetarian gyoza with Asian slaw & sweet soy dip £7 (veo)
- Smoked duck breast with plum dipping sauce, Asian slaw £7
- Multi grain breaded Whitby whole scampi & Melville tartar sauce £7.5 as main £16
- Atlantic cold-water prawn cocktail with a smoky Marie-Rose sauce, bread shards £8

Sharing

- Green & black olives with garlic cloves, sweet peppers & cornichons £4 (ve)
- Melville nachos, crisp tortillas, seasoned grilled chicken or chilli beef, melted Mozzarella cheese, Melville Salsa, jalapeños, guacamole & chive sour cream dip £14
- Vegetarian board, crispy brie wedges, mixed falafel, halloumi and vegetable sticks, Moroccan houmous, Melville salsa and dipping sauce £15 (v)
- Seafood board, Whitby whole scampi, panko breaded calamari, smoked salmon, black garlic aioli, tartar sauce & charred breads £16

Mains

- Spicy bean burger in a brioche bun & burger relish £12.5 (v)
- Crispy honey & thyme halloumi burger, smashed avocado & black garlic mayo £12.5 (v)
- 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, mixed leaves & slaw £16
- New Yorker burger, steak mince topped with Monterey Jack, pastrami & honey mustard £15
- Sunday Roasts served with goose fat roasted potatoes, Yorkshire pudding & seasonal vegetables
- Moroccan butternut squash filled with vegetables £15 (ve)
- Roasted rolled pork loin & belly porchetta £16
- Roasted leg of lamb with minted pesto sauce £17
- Roasted mature striploin of beef £18
- Pigs in blankets £2.75

Something Sweet

- Ice-Cream per boule £2.5, 3 boules for £6
- Sea salt & Chocolate ◊ Vanilla pod ◊ Mint chocolate ◊ Cookies & cream ◊
- Salted caramel ◊ Honeycomb hash ◊ lemon ◊ Vegan Vanilla (veo) ◊
- Treacle sponge & Devon custard £7
- Belgian waffle with Vanilla dream ice-cream & chocolate sauce £7
- Boston brownie with vanilla pod ice-cream £7
- White chocolate & raspberry cheesecake, garnished with fresh fruit & cream £7
- Melville Sundae, Salted Caramel ice-cream, sea salt brownie ice-cream, charred waffle & chocolate sauce £7

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!

All tables of eight and above we add 10% service charge, 100% of all tips are shared equally throughout the team.