



Sunday lunch Menu

Starters

- Freshly prepared soup with charred breads & salted butter £6
- Panko bread crumbed calamari with leaves & lemon aioli £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

Sharing

- Melville nachos, crisp tortillas, seasoned grilled chicken, melted Mozzarella cheese, Melville Salsa, jalapeños, guacamole & chive sour cream dip £14
- Seafood board, Whitby whole scampi, panko breaded calamari, smoked salmon, black garlic aioli, tartar sauce & charred breads £16

Mains

- 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

- Mushroom, brie, hazelnut & cranberry wellington £15 (v.n)
- Roasted rolled pork loin & belly porchetta £16
- Mildly spiced roasted leg of Lamb with minted pesto sauce £17
- Roasted mature Striploin of Beef £18

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

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.