



Sample Sunday menu

Sharers

Green & black olives with garlic cloves, sweet peppers & cornichons £5 (pb)

Melville nachos, crispy tortillas, melted mozzarella cheese, Melville salsa, jalapeños, guacamole & chive sour cream dip
£18 Top with grilled chicken, smoky beef brisket or five bean chilli

To start

Freshly prepared soup & toasted breads £9

Japanese salt & pepper squid sweet soy & chilli dipping sauce £9.5

Crispy walnut crumbed goat's cheese, honey roasted heritage beetroot, lamb's lettuce with a pomegranate glaze £9.5 (v,n)

Pan-fried duck gyozas with Asian slaw & sweet soy dip £9.5

Korean BBQ chicken wings topped with sesame seeds & spring onions, gochujang mayo £10

Soft boiled scotch egg with a hint of black pudding & black garlic aioli £11

The main event

Winter salad Chermoula roasted sweet potatoes, beetroot, quinoa, crumbed feta, toasted pumpkin seeds & pomegranate molasses £15. Top with grilled halloumi £5 breaded chicken £6 grilled peppered steak £7

Honey & sriracha grilled halloumi burger, sliced avocado, sweet chilli mayo (v) £20

BBQ brisket burger steak mince patty topped with smoky beef brisket, smoked cheddar, Melville burger sauce £22

Ale battered fresh haddock fillet with flaked almonds, Koffmann gastro chips, garden peas & tartar sauce £23 (n)

Sunday roasts are served with goose fat roasted potatoes, seasonal vegetables with cauliflower & broccoli cheese & a Melville Yorkshire pudding

Sweet potato, chestnut & cranberry roast £20 (pb,n)

Roasted oriental salt & pepper glazed spatchcock chicken £22

Roasted Pork, rolled pork loin & belly porchetta £22

Roasted leg of lamb with minted pesto sauce £23 (n)

Roasted mature striploin of beef £24

Roasted dry-aged striploin on the bone £27

On the side

Extra gravy £2 **Honey & mustard pigs in blankets** £3.5 **Italian pork & sundried tomato stuffing** £5

Something sweet

Ice-creams per boule £3.5, 3 boules for £9

Chocolate fondant • Vanilla dream • Mint chocolate chip • Salted caramel

Vanilla pod (pb) • Banana & chocolate • Apple crumble & custard • Sticky toffee pudding

Churros, Nutella chocolate sauce, cinnamon £9.5

Apple crumble sundae, spiced caramelised apple, salted caramel sauce, apple crumble ice-cream topped with ginger nut crumbs £10

Triple chocolate brownie with banana & chocolate ice-cream £9.5

Melville Crème Brûlée with shortbread £9.5

Winter sticky toffee pudding & Devon custard £10

English and French cheese plate Cornish brie, smoked cheddar, Roquefort, goat's cheese, biscuits & spiced plum chutney £11.5

The small print

When ordering please let our team if any of your party have any food intolerance or food allergies

(n) contains nuts. We do not add service charge with 100% of tips shared throughout the whole team