

LUNCHTIME SANDWICHES

From noon to 2pm weekdays

Caramelised goats cheese on toasted bread
with cranberry relish £7.5 (v)

Ale battered haddock ciabatta
& Melville tartar sauce £8.5

New Yorker toastie
*BBQ beef brisket, smoked cheese,
pickled gherkin, mustard mayo £8.5*

Melville gravadlax & Marie-rose king prawns
on toast with dill soured cream & rocket £9

Club sandwich
*toasted breads filled with grilled chicken, bacon,
salad, tomatoes & mayo £10*

Steak & crumbled stilton baguette
*beef tomato, balsamic onions
& mustard mayo £10*

SHARERS

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

Artisan breads
*with flavoured butters, olive oil & balsamic vinegar,
muhammara dip £8 for two £14 for four (n,pbo)*

Honey & rosemary baked camembert
salted crostini, apple & cider brandy chutney £17

Melville nachos
*crisp tortillas, seasoned grilled chicken or BBQ beef brisket,
melted mozzarella cheese, Melville salsa, jalapeños,
guacamole & chive sour cream dip £16 (vo)*

Melville tapas board
*minted pesto lamb bon bons, paprika dusted pork bites,
mussels & king prawn marinara, artisan breads
& sea salt roasted Padrón peppers £18*

STARTERS

Freshly prepared soup
with a warmed kaiser roll £8

Pan-fried duck gyoza
with Asian slaw & sweet soy dip £8.5

Yakitori chicken skewers
teriyaki sauce & pickled cucumber salad £8.5

Caramelised goat cheese
*on toasted brioche with pickled beetroot carpaccio,
fig relish & toasted walnuts £8.5 (v,n)*

Chinese style salt & pepper squid
chilli, ginger, lime & sweet chilli dip £8.5

Gambas pil pil king prawns
*in a chilli, garlic & paprika olive oil,
warmed focaccia £9*

French duck pâté
*served with spiced plum chutney
& toasted brioche £9*

Melville salmon gravadlax
*watercress, pickled fennel, cucumber ribbons,
honey mustard dressing £10 (wg)*

MELVILLE BURGERS

*Our burgers are freshly prepared, served in a rustic brioche bun with leaves,
sliced tomatoes, fresh red onions, slaw & skin-on skinny fries.*

Halloumi burger
*maple harissa marinated halloumi,
tzatziki sauce £17.5 (v)*

Crispy buttermilk chicken burger
*honey & sriracha mayonnaise,
shredded lettuce £18*

Lamb burger
*crumbled feta, pickled pink onions,
muhammara mayo £19 (n)*

Melville BBQ pulled brisket burger
*smoked Saxon cheddar,
crisp bacon jam £19*

*Our menu is freshly prepared to order, please allow the kitchen time to cook your food
with the care & attention you expect at The Whyte Melville.*

www.whytemelville.co.uk



@thewhytemelville

THE MAIN EVENT

Farro salad

mixed leaves, whole grain farro, roasted heritage beetroots, toasted walnuts, crumbled goat's cheese, pomegranate molasses £14 (n)
with grilled chicken breast £6
grilled maple harissa halloumi £6

Moules marinière

Cornish mussels in a creamy white wine sauce, shallots & parsley butter, with skinny fries or chunky bread £18 (wg)

Ale battered fresh haddock fillet

with flaked almonds, gastro chips, minted garden peas & tartar sauce £19 (n)

Multi grain whole scampi

gastro chips, minted garden peas & tartar sauce £19

Melville steak & ale pie

with seasonal vegetables, gastro chips & red wine gravy £20

12oz Pork tomahawk

marinated with honey & siracha, skinny fries & Melville slaw £22

Slow braised rosemary lamb shoulder

minted pesto lamb bon bons, ratatouille, panfried new potatoes with minted red wine jus £23 (n)

Pork belly & confit pork boules

creamy colcannon mash, smoked apple puree £24

Red wine braised short rib

root vegetable mash, tenderstem broccoli, horseradish crème fraîche £24

FROM OUR CHAR-GRILL

All our steaks are supplied from Joseph Morris butchers & are matured for at least 30 days, seasoned with rosemary, thyme & garlic for the very best flavour & texture. Served with skin-on skinny fries, salad garnish, garlic & tarragon mushrooms, balsamic vine cherry tomatoes.

10oz Korean BBQ Bavette £22

8oz Sirloin £27

8oz Fillet £34

GRILL BUTTERS

Garlic & herb £2.5

Truffle & marmite £2.5

Chilli & lime £2.5

GRILL SAUCES

Green peppercorn £3

Bearnaise £3

Stilton & mushroom £4

SIDE DISHES

Melville slaw £4 • *Battered onion rings* £5 • *Skin-on skinny fries* £5 • *Gastro chips* £5
Sweet potato fries £6 • *Buttered baby vegetables* £6 • *Truffle oil & Parmesan skinny fries* £6
Skinny fries with BBQ pulled beef, spring onion & Korean ketchup £8
Skinny fries with grilled smashed lamb, crispy onions & muhammara mayo £8

SOMETHING SWEET

Ice-creams & gelatos per boule £3, **3 boules for** £8

White chocolate & cherry swirl gelato

*After dinner mint chocolate gelato • Madagascan vanilla
Chocolate fondant gelato • Sea salted caramel ripple gelato
Raspberry (pb) • Vanilla (pb) • Peanut butter brownie*

Sticky treacle sponge

with Devon custard £8.5

Cinnamon dusted churros

with Nutella chocolate dipping sauce £8.5 (n)

Salted caramel crème brûlée

toffee popcorn & shortbread £9

Belgian chocolate brownie

Madagascan vanilla gelato and fresh fruit £9

Melville cheesecake

chantilly cream & fresh fruit £9

Very cherry pie

with vanilla ice-cream £9 (pb)

Melville Cheeseboard

English & European cheeses, fresh fruit & biscuits
£12 for one or £21 for two

Enjoy our Sauternes dessert wine

125ml glass £9 • *bottle* £32

When ordering please let us know if you have any food allergies and intolerances

(v) vegetarian
(n) contains nuts

(pb) plant-based ingredients
(pbo) plant based option available

(wg) made without gluten
(wgo) without gluten option available

*10% service charge will be added to all tables of six and over,
100% of all tips are shared equally throughout the team.*