

## 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](http://www.whytemelville.co.uk)



@thewhytemelville

## THE MAIN EVENT

### Farro salad

*mixed leaves, whole grain farro, roasted heritage beetroot, 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 & thyme, 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

### Red wine braised short rib

*whole grain mustard mash, tenderstem broccoli, horseradish crème fraîche* £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

## 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.*