

LUNCHTIME SANDWICHES

New Yorker toastie

*BBQ beef brisket, smoked cheddar,
pickled gherkin & mustard mayo £9*

Ale battered haddock ciabatta

with Melville tartar sauce £9

Avocado caprese on toasted sourdough

*sliced avocado, cherry tomatoes,
mozzarella, basil & pesto £9 (n)*

King prawns & smoked salmon

*Marie-Rose sauce, sliced avocado
on toasted sourdough £9.5*

Melville club sandwich

*with grilled chicken, grilled bacon,
leaves, tomatoes & mayo £11*

Chimichurri steak sandwich

*smoked cheese, plum tomatoes,
pink onions & Dijon mayo £12*

SHARERS

Green & black olives

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

Melville nachos

*topped with seasoned grilled chicken or BBQ beef brisket,
melted mozzarella cheese, Melville salsa, jalapeños,
guacamole & chive sour cream dip £17*

Garden board

*crispy sweet potato falafel, pesto baby mozzarella
& tomato salad, houmous, tabbouleh salad,
garlic flatbreads £18 (v,n)*

Seafood board

*Whitby whole scampi, salt & pepper squid,
smoked salmon, aioli, tartar sauce
with toasted breads £19*

Antipasti board

*Italian cold cuts, olives, Roquito peppers,
Italian salad with Parmesan shavings
& fig chutney £20*

STARTERS

Freshly prepared soup

with garlic flatbreads £8

Sweet potato falafel

*Melville houmous, charred flatbreads
& tabbouleh £8.5 (v)*

Sticky Asian chicken wings

*sesame seeds, spring onions, chilli,
ginger & soy dipping sauce £8.5 (n)*

Prosciutto & Brie crostini

*with fig chutney, rocket
& balsamic glaze £8.5*

Pan-fried duck gyoza

with Asian slaw & sweet soy dip £8.5

Japanese salt & pepper squid

*chilli, ginger with a
ponzu dipping sauce £9*

FROM OUR CHAR-GRILL

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

10oz Korean BBQ Bavette steak £24

8oz Sirloin steak £29

8oz Fillet steak £36

GRILL BUTTERS

Garlic & herb £2.5

Marmite & truffle £2.5

GRILL SAUCES

Green peppercorn £3

Chimichurri £3

Bearnaise £3

**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.**

THE MAIN EVENT

Panzanella salad

prosciutto, grilled Mediterranean vegetables, bocconcini mozzarella, cherry tomatoes, rocket, sourdough croutons, toasted pine nuts £16 (n)

Top with grilled chicken £5 Smoked salmon £6

Crispy buttermilk chicken burger

mozzarella, chipotle mayonnaise & skin-on skinny fries £19

Ale battered fresh haddock fillet

with flaked almonds, gastro chips, garden peas & tartar sauce £20 (n) Katsu curry sauce £3

Melville BBQ burger

steak mince patty topped with smoky beef brisket, smoked cheddar & skin-on skinny fries £20

Multi grain whole scampi

gastro chips, garden peas & tartar sauce £20

Caribbean jerk chicken breast

Jamaican rice & peas, Melville slaw, pineapple & pepper salsa £23

Sticky miso glazed salmon

egg fried jasmine rice, charred broccoli, sliced avocado, edamame beans, Korean kimchi £24

12oz Pork tomahawk

marinated with honey & sriracha, skinny fries & slaw £24

Malaysian king prawn & coconut curry

Jasmine rice, pineapple, mangetout & prawn crackers £25

plant based option available

SIDE DISHES

Melville slaw £4 • Ale battered onion rings £5 • Sweet potato fries £6
Pierre Koffmann skinny fries £5 • Pierre Koffmann gastro chips £5 • Truffle oil & Parmesan skinny fries £6

SOMETHING SWEET

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

*Chocolate fondant • Vanilla dream • Mint chocolate chip • Salted caramel
Cherry bakewell • Lotus Biscoff • Coconut sorbet (pb) • Vanilla pod (pb) • Mandarin sorbet (pb)*

Cinnamon dusted churros

with chocolate Nutetta dipping sauce £8.5 (n)

Strawberry posset

with pistachio & orange granola £8.5 (n)

Bourbon pecan pie

with vanilla dream ice-cream £8.5 (n)

Cherry Belgian chocolate brownie

cherry bakewell ice-cream & fresh fruit £9

Tropical sundae

mandarin sorbet, coconut sorbet, toasted coconut shavings, smashed meringue, pineapple salsa, mango coulis £9

Biscoff biscuit sundae

broken biscuit, chocolate ice-cream, Biscoff ice-cream, chocolate sauce, topped with churros £9

Melville cheesecake

chantilly cream & fresh fruit £9

Enjoy our Sauternes dessert wine
125ml glass £9 • 500ml bottle £32

We do not add service charge, 100% of all tips are shared equally throughout the team.

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

(v) vegetarian

(n) contains nuts

(pb) plant-based ingredients



@thewhytemelville

www.whytemelville.co.uk