



Sunday lunch menu

Sharing

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

Melville nachos, crisp tortillas, seasoned grilled chicken, melted mozzarella cheese, Melville Salsa, jalapeños, guacamole & chive sour cream dip £15 (veo)

Baked camembert, with honey, thyme & garlic, spiced plum chutney & artisan breads £17

Starters

Freshly prepared soup with toasted breads £7.5

Pan-fried duck gyoza with Asian slaw & sweet soy dip £8

Sticky chicken wings marinated in honey, sriracha & soy sauce £8

Chinese style salt & pepper squid, chilli, ginger, lime & sweet chilli dip £8

Walnut crusted caramelised goats' cheese, diced beetroot, brioche, fig & balsamic dressing £8

Chicken & pork terrine, spiced plum chutney & toasted brioche £8.5

Multi grain breaded Whitby whole scampi & Melville tartar sauce £8.5

The main event

Halloumi burger, rosemary & thyme halloumi, black garlic mayo & skinny fries £16.5 (pb)

Korean gochujang pork burger, smoked cheddar & skinny fries £16.5

Melville burger, prime steak mince, apple wood cheddar, maple syrup bacon & burger relish £17.5

Beer battered haddock fillet, with flaked almonds, gastro chips, garden peas & tartar sauce £19 (n)

All our Sunday roasts are served with Melville Yorkshire pudding, goose fat roasted potatoes,

seasonal vegetables with cauliflower & broccoli cheese

Butternut squash, lentil & almond wellington £17(v)

Roasted turkey filled with chorizo & pepper stuffing £18

Roasted rolled pork loin & belly porchetta £19

Roasted mature striploin of beef £21

Trio of Sunday roasts £25

To share Apricot & chestnut stuffing £5 Piggies in blankets £3

Something Sweet

Cornish Ice-Cream per boule £3, 3 boules for £8

◊ Chocolate ◊ Vanilla dream ◊ Mint chocolate chip ◊ Salted caramel ◊ Reese's Peanut butter crunch ◊ Blood orange sorbet (pb) ◊ Mango sorbet (pb) ◊ Vanilla pod (pb) ◊ Cinnamon ◊

Sticky treacle sponge & Devon custard £8.5

Winter spiced crème brûlée, toffee popcorn & shortbread £8.5

Chocolate brownie with caramel sauce & salted caramel ice-cream £8.5

Toffee gingerbread cheesecake with Reese's Peanut butter crunch £8.5

Melville waffle, vanilla ice-cream, warm chocolate sauce & Chantilly cream £8.5

Cheeseboard, selected English & French cheeses with poached fig chutney, fresh fruit, biscuits £9 for one £16 for two

(v) vegetarian (pb) plant based (wg) made without gluten (n) contains nuts (wgo) without gluten option available. When ordering please let our team if any of your party have any food intolerance or food allergies. 10% service charge will be added to all tables of six and over, 100% of all tips are shared equally throughout the team.