

LUNCHTIME SANDWICHES

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

Ale battered haddock ciabatta
with Melville tartar sauce £9

Caramelised goats cheese
*orange & beetroot chutney
on toasted sourdough* £9

King prawns & smoked salmon
*with a Marie-rose sauce, dill cream cheese
on toasted sourdough* £9.5

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

Grilled steak sandwich
*smoked cheese, plum tomatoes,
pink onions & peppered mayo* £12

SHARERS

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

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

Baked honey & walnut camembert
chutney & toasted breads £18 (n)

Seafood board
*Whitby whole scampi, salt & pepper squid,
smoked salmon, ponzu dipping sauce,
tartar sauce with toasted breads* £19

Melville tapas board
*scotch egg, serrano ham, red wine glazed chorizo
& sea salt roasted Padron peppers* £20

STARTERS

Beetroot carpaccio
*ash goats cheese, toasted pecans,
mustard dressing* £8.5 (v,n)

Buffalo chicken wings
ranch dipping sauce £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

Gambas pil pil
*tiger king prawns with smoky chorizo
& toasted breads* £10

Soft boiled Scotch egg
with a hint of 'Nduja & ranch dip £10

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 £25

8oz Sirloin steak £30

8oz Fillet steak £37

GRILL BUTTERS

Garlic & herb £2.5

Truffle £2.5

GRILL SAUCES

Green peppercorn £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

Melville Fattoush salad

Za'atar roasted butternut squash, crumbled goat cheese, pomegranate, walnuts, crisp flatbreads with tahini & citrus dressing £16 (n)

Top with grilled chicken sumac £5
grilled peppered steak £7

Crispy buttermilk chicken burger

hot honey glaze, ranch sauce & skin-on skinny fries £19

Fresh Cornish mussels

steamed in creamy cider sauce, lemon aioli & toasted sourdough £19

Ale battered fresh haddock fillet

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

Multi grain whole scampi

gastro chips, garden peas & tartar sauce £20

Brisket burger

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

Creamy Tuscan chicken rigatoni

San Marzano tomatoes, Nduja sausage, basil, pesto, shaved Parmesan & garlic croutes £23 (n)

Steak and ale pie

Seasonal vegetables, Pierre Koffmann gastro chips & red wine gravy £23

12oz Pork tomahawk

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

Malaysian monkfish & king prawn 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 • Buttered baby veg £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 • Gingerbread
Salted caramel • Spiced apple • Lotus Biscoff*

Cinnamon dusted churros

with chocolate Nutella dipping sauce £8.5 (n)

Belgian chocolate & orange brownie

vanilla pod & fresh fruit £9

Biscoff biscuit sundae

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

Sticky toffee pudding

with Devon custard £9

Cinnamon swirl cheesecake

gingerbread ice-cream £9

Baileys coffee Crème Brûlée

with short bread biscuit £9.5

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