

MENU

STARTERS

Padron Peppers (VE)

Fresh Padron Peppers Seasoned with Maldon Salt and Lemon Zest

Halloumi Fries (V)

Lightly Dusted Paprika Halloumi Fries Served with Hot Mayo

Calamari

Served with Fresh Lime and Sweet Chilli

King Prawns and Chorizo

Pan Seared King Prawns and Spanish Chorizo in Honey and Moroccan Butter, Sourdough Bread

Large Chicken Wings

Tossed In A Choice of Buffalo Hot Sauce, Hot Honey, Sweet Sticky Soy Garlic.

Ultimate Nachos Sharer

Sharer Nachos topped with Guacamole, Cheese, Salsa, Sour cream, Jalapenos and Smoked Brisket

Garlic Flatbread (V)

Small 9 / Large 16

Small or Sharer Garlic Flatbread. Cheese +£2

Baked Camembert to Share (V)

Whole Large Camembert Baked with Fresh Rosemary and Honey, Served with Candy Grapes and Warm Artisan Sourdough

Soup of the Day (VE)

Served With Sourdough. Ask a member of staff for more information

SIDES

Loaded Fries

Topped with BBQ Pulled Pork, Hot Sauce, Garlic Mayo, and Cheese

Triple Cooked Chunky Chips

Skin On Fries

Onion Rings (V)

Garden Salad

DESSERT

Sticky Toffee Pudding

Served with Vanilla Ice Cream or Custard

Apple Crumble (GF)

Served with Vanilla Ice Cream or Custard

Raspberry and Gin Cheesecake (GF)

Served With Vanilla Ice Cream

MAIN COURSE

Sirloin Steak

Served with Triple Cooked Chips, Roasted Mushrooms, Vine Tomatoes and Optional Chimichurri or Peppercorn +£3

Melville Cheeseburger

Aberdeen Angus Beef topped with Cheddar and served on a bed of fresh lettuce, Tomato, Onion, Signature House Sauce, Pickles, Onion Rings and Fries

Pan Seared Salmon Fillet

Served With Crushed Garlic and Herb Potatoes, Samphire and a Rich Creamy Lobster Bisque Sauce.

Grilled Chicken and Bacon Salad

Tossed in a Fresh Basil Mayo with Parmesan and Lemon Zest

Buttermilk Korean Chicken Burger

Glazed in Ganjang Sauce (Sweet Garlic Sticky Soy) with Gochujang Mayo, Asian Slaw and Skin On Fries

Beer Battered Fish and Chips

Served with Triple Cooked Chips, Minted Garden Peas/Mushy Peas, Tartare and Charred Lemon

Creamy Sun Dried Tomato & Spinach Gnocchi (VE)

Pan Seared Gnocchi coated in rich Oat Cream with Garlic, Nutmeg, Sundried Tomatoes, Wilted Baby Spinach and Basil.

Steak and Ale Pie

Beef Chuck marinated and slow cooked in a rich Jus and served with Seasonal vegetables, Chips and gravy, optional Stilton +£2

Cumberland Sausage Whirl and Mash

Served with Creamed Mash, Peas, Crispy Onions and Beef with Red Wine Gravy.

Vegan Burger (VE)

Plant Based Patty served with Lettuce, Tomato, Red Onion, Mushroom, and Signature Sauce. Served with Fries

All Day Breakfast

Sausages, Bacon, Fried eggs, Hash Browns, Baked Beans, Grilled Tomato and Mushrooms, Served with Toast. Coffee or Tea included

