

MELANGE

Restaurant

COCKTAILS | FOOD | SUMMER MOOD



WEEKDAY SPECIAL

FREE COFFEE WITH ANY BRUNCH DISH

AVAILABLE WEEKDAYS TILL 3PM
EXCLUDING BANK HOLIDAYS

BRUNCH

FULL ON BREAKFAST 12.95

2 free range fried eggs, bacon, Tuscan sausage, poached cherry tomatoes, fried chestnut mushrooms, halloumi cheese, baked beans, sourdough bread toast and butter.

A pot of natural yogurt with fresh berries G

SUPER SKINNY VEGAN TOAST 7.95

Sourdough bread topped with avocado, spinach, mixed nuts, chia seeds and quinoa V, G

SUNNY VEGGIE BREAKFAST 12.75

2 free range fried eggs, poached cherry tomatoes, mixed salad, halloumi cheese, avocado and roasted peppers. Served with sourdough bread toast and garlic-herb ricotta & goat's cheese spread. A pot of natural yogurt with fresh berries V, G

Set

MENU

2 COURSE - 15.95 -

ADD DESSERT 3.50

AVAILABLE MONDAY - THURSDAY
11.30AM - 11:00PM

FRIDAY 11.30AM - 6:00PM
EXCLUDING BANK HOLIDAYS

LUNCH SPECIAL - 12.50

A DRINK + ANY MAIN COURSE

*SOFT DRINK, BEER, A GLASS OF HOUSE WINE
AND A MAIN COURSE FROM OUR SET MENU

AVAILABLE MONDAY - FRIDAY
11.30AM - 3:00PM EXCLUDING BANK HOLIDAYS

* MELANGE DRESSING - red wine vinegar, Dijon mustard,
black pepper, sugar, salt, olive and vegetable oil

* SAUCE VIERGE - shallots, garlic, tarragon, champagne vinegar
reduction and olive oil

V - vegetarian; G - gluten free option available

If you have any allergies or dietary requirements please ask a member of staff

Optional 12.5% service charge will be added on bills over £25

STARTERS

CALAMARI WITH HOMEMADE TARTARE SAUCE

Crispy breadcrumb coated squid rings with garlic and fresh parsley

BURRATA AND TRUFFLE ARANCINI BALLS

Filled with burrata and mozzarella cheese.

Served with creamy Grana Padano and truffle sauce V

BETROOT SALAD

Roasted heritage beetroot, goat's cheese, served with
seeded crackers

SEASONAL SOUP

Seasonal soup served with warm sourdough bread

MAINS

WHOLE TROUT

Cooked with rosemary, thyme, lemon and
butter sauce, served with new potatoes

MAIN COURSE OF THE DAY

Please ask a member of staff

SUPER HEALTHY GREENS

Quinoa, cooked spinach, broccoli, cauliflower, avocado,
mixed nuts, chia and pomegranate seeds *Vegan, G*

SIRLOIN STEAK 7oz (3.25 supplement)

Chargrilled to your taste, served with French fries
and garlic butter

DESSERTS

CRÈME BRULÉE

Homemade, rich vanilla custard with
a crisp, caramelised top V, G

DESSERT OF THE DAY

Please ask a member of staff