

Set MENU

£29.95

AVAILABLE FOR
GROUPS OF 6 OR MORE

PRE-ORDER REQUIRED

STARTERS

SEASONAL SOUP

Served with sourdough bread G

CAMEMBERT CHEESE

Honey-glazed camembert cheese served with sourdough bread, mixed nuts and Granny Smith apple G,N

HERITAGE BEETROOT SALAD

Balsamic caramelized heritage beetroots, served with goat's cheese and Grand Marnier dressing

GOLDEN BRIE CHEESE

Served with cherry liqueur sauce and toasted sourdough bread

WHITEBAIT

Served with homemade tartare sauce

ANTIPASTO MISTO

Selection of ham, spicy salami, Italian Capocollo, tomatoes, black olives, garlic-herb ricotta and goat cheese spread served with sourdough bread G

MAINS

PAN-FRIED SALMON

Succulent pan-fried salmon fillet served with lentils, kale, fennel, garlic-chilli butter and lemon zest G

PAN-SEARED VENISON

Served with red cabbage braised in red wine, raisins and orange and cinnamon (Served medium-rare) G

DUCK BREAST

Pan-roasted duck breast with sweet potatoes and cherry sauce G

VEGAN AUBERGINE SALAD

Roasted aubergine mixed with bulgur, coconut yogurt, raisins, roasted peppers, harissa sauce G

CORN-FED CHICKEN SUPREME

Served with fennel gratin

SIRLOIN STEAK 8oz

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

DESSERTS

APPLE TART

Served with vanilla ice cream

STICKY TOFFE PUDDING

Served with vanilla ice cream N,G

CHOCOLATE FONADAT

Served with vanilla ice cream

Sides

SIDE DISHES

FRENCH FRIES 4.25

MIXED SALAD 4.50

GRATIN DAUPHINOIS 5.15

SAUTÉED FRENCH BEANS 4.95

ORGANIC SOURDOUGH BREAD 1.95

GLUTEN-FREE BREAD 2.65

TRUFFLE MASHED POTATOES 4.95

SAUTÉED BROCCOLI AND

CAULIFLOWER 5.15

V - vegetarian;
G - gluten free option available
N - contains nuts. If you have any allergies or dietary requirements please inform a member of staff

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

Group booking

INFORMATION

Looking to celebrate a birthday or simply organizing a family gathering at Melange?

Here is all the information you need to know:

For bookings for 8 or more guests, we require £10 deposit per person;

This deposit will be refunded on the night or can be deducted from the total bill;

If you looking to bring a cake, we charge £10 service fee

unless your bill is over £400;

Corkage fee £10 per bottle;

For bookings of 10 or more people, we require pre-orders. We kindly ask you to send us your food choices by email no later than 72 hours before the date of your booking, please notify us about any allergies or dietary requirements;

You will have your table for 2.5 hours unless agreed otherwise;

Please note we can take a maximum of 4 card payments per table;

If you require a special menu our head chef is happy to create one;

If you are looking to hire all restaurant, have any further questions or want to reserve a table please give us a call or email us, our lovely team will be happy to assist you.