

Set MENU

£32.50

AVAILABLE FOR
GROUPS OF 6 OR MORE

PRE-ORDER REQUIRED

THIS IS A SAMPLE MENU ONLY.
PLEASE GET IN TOUCH TO
DISCUSS YOUR REQUIREMENTS.

STARTERS

SEASONAL SOUP

Served with sourdough bread G

CALAMARI SERVED WITH HOMEMADE TARTARE SAUCE

Crispy breadcrumb-coated squid rings with garlic and fresh parsley

BURRATA CON PEPERONATA

Burrata cheese served with chargrilled peppers mixed with caramelized onion, mixed spices, olive oil, sourdough bread and crushed Sicilian pistachio N, G

WILD MUSHROOM AND TRUFFLE ARANCINI

Arborio rice balls coated with breadcrumbs filled with wild mushrooms and mozzarella cheese served with homemade chilli mayo V

ANTIPASTO MISTO

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

ANTIPASTO VEGETARIANO

Selection of grilled artichokes, bell peppers, courgette, tomatoes, black olives and garlic-herb ricotta & goat's cheese spread served with sourdough bread V, G

MAINS

SEA BREAM WITH ROASTED ALMONDS

Pan-roasted sea bream fillet with crisped almonds, braised fennel and capers served with lemon, white wine and butter sauce G, N

BUTTERNUT SQUASH RISOTTO

Arborio rice cooked in white wine with roasted squash, garlic, and onions finished with Parmesan cheese, mixed roasted nuts and chili butter V, N

DUCK BREAST

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

POLLO CON FUNGHI

chargrilled chicken breast and gratin dauphinois served with creamy porcini, truffle and forest mushroom sauce G

BEEF BOURGUIGNON

Slow-cooked beef chunks cooked with red wine, port, celery, carrots, garlic, porcini mushrooms and onions. Served with creamy mashed potatoes G

SIRLOIN STEAK 8oz

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

DESSERTS

APPLE TART

Served with vanilla ice cream

CRÈME BRULÉE

Homemade rich vanilla custard topped with a layer of hardened caramelized sugar G

CHOCOLATE FONDANT

Served with vanilla ice cream

Sides

FRENCH FRIES 4.25

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

ROCKET SALAD WITH AGED

PARMESAN 4.50

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.