

MELANGE

Restaurant

COCKTAILS | FOOD | FESTIVE MOOD

STARTERS

CHEF'S SEASONAL SOUP 7.75

Made fresh with seasonal produce. Served with sourdough bread G

CALAMARI SERVED WITH HOMEMADE TARTARE SAUCE 9.15

Crispy breadcrumb-coated squid rings with garlic and fresh parsley

SCOTTISH MOULES MARINIÈRES 8.95

Wild Scottish mussels cooked in white wine with garlic, shallots, thyme, cream and fresh parsley G

SALADS

SUPER HEALTHY GREENS 15.75

Sautéed broccoli and cauliflower, garlic, seared baby spinach, quinoa, avocado, mustard cress, pomegranate seeds, toasted mixed nuts, garlic-herb ricotta and goat's cheese V, G, N

ADD GRILLED CHICKEN+ 4.95

Vegan Option 14.25

FROM THE SEA

MEDITERRANEAN FISH STEW 17.95

A medley of cod, salmon, smoked haddock, mussels, prawns, calamari, new potatoes, and leeks, cooked in a tomato and white wine sauce. Topped with chilli-garlic butter and served with sourdough bread G

WINTER GRILLED TUNA STEAK 20.25

Tuna, chargrilled to your taste, served with tender butter beans, fennel, red chilli and crispy kale G

SHARING PLATES

Leaves the kitchen once it's ready

ITALIAN MIXED OLIVES 4.75 V, G

WHITEBAIT WITH HOMEMADE

TARTARE SAUCE 7.50

GRILLED PADRON PEPPERS 5.95 V, G

GARLIC BREAD 5.95 V

ANCHOVY PISSALADIÈRE 7.50

Homemade flatbread topped with caramelised onions, black olives and anchovies

TARTIFLETTE PISSALADIÈRE 7.95

Homemade flatbread topped with caramelised onions, Reblochon cheese, smoked lardons, and new potatoes

SOURDOUGH BREAD 5.75

Served with balsamic vinegar and flavoured butter V

BURRATA CON PEPPERONATA 12.15

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

MEDITERRANEAN TIGER PRAWNS 12.95

Whole tiger prawns cooked in white wine, chilli, garlic, and butter sauce, served with sourdough bread G

BRIE FRIT AUX GRIOTTINES 10.50

Crispy and golden on the outside, with a rich and creamy centre, served with Griottine cherry sauce and warm sourdough bread V

PASTA & RISOTTO

WILD MUSHROOM RISOTTO 15.95

Arborio rice cooked with white wine, mixed wild mushrooms and truffle paste, finished with delicate shavings of Parmesan and crushed chestnuts V, G, N

SEAFOOD LINGUINE 17.95

Linguine pasta cooked in white wine and tomato-basil sauce with mussels, whole Mediterranean tiger prawns, calamari and chilli-garlic butter

TORTELLONI ALLA PARMIGIANA 16.75

Fresh egg pasta parcels filled with roasted aubergine, tomato, mozzarella, and aged Parmesan. Served with a spiced arrabbiata sauce V

THE MEDITERRANEAN SPREAD 12.25

Selection of serrano ham, spicy salami, saucisson, Italian capocollo, tomatoes, black olives, chicory, hummus, and a selection of cheeses, served with sourdough bread G

VEGETABLE ANTIPASTI BOARD 10.75

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

GRILLS & MEATS

DUCK BREAST WITH CHERRY LIQUEUR SAUCE 20.45

Pan-roasted duck breast, served medium rare, with roasted sweet potatoes and a rich Griottine cherry liqueur sauce G

POLLO CON FUNGHI 17.95

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

CRISPY CIDER-GLAZED PORK BELLY 20.95

Pork belly slow-cooked in apple cider, then roasted to crispy perfection. Served with creamy mashed potatoes, caramelized pommes petites and rich veal jus G

COQ AU VIN 19.95

Tender chicken slowly braised in rich red wine with smoky lardons, baby onions, carrots, mushrooms, celery, and garlic, served with creamy mashed potato G

STEAKS

PRIME YORKSHIRE BEEF HUNG THE TRADITIONAL WAY AGED FOR UP TO 28 DAYS. CHARGRILLED TO YOUR TASTE AND SERVED WITH FRENCH FRIES

CHOOSE ANY ALTERNATIVE SIDE FOR AN ADDITIONAL £1.75 INSTEAD OF FRIES

10OZ RIB-EYE STEAK 29.50

8OZ SIRLOIN STEAK 24.95

8OZ FILLET STEAK 32.95

Choice of sauce:

PEPPERCORN SAUCE 2.15

FLAVOURED BUTTER 1.95

GARLIC/TRUFFLE/CHILLI

Celebrating A SPECIAL OCCASION?

Let us turn your special occasion into a cherished memory. At Melange, we're dedicated to making your celebrations truly exceptional. Ask our lovely staff for more information about group bookings and special menus

SIDE DISHES

FRENCH FRIES 4.50

GRATIN DAUPHINOIS 5.25

SAUTÉED FRENCH BEANS 4.95

ORGANIC SOURDOUGH BREAD 2.45

GLUTEN-FREE BREAD 2.65

SAUTÉED BROCCOLI AND CAULIFLOWER 5.25

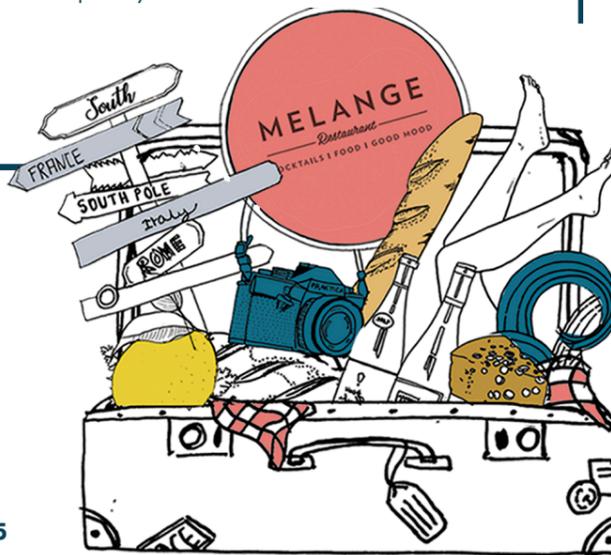
ROCKET SALAD WITH AGED PARMESAN 4.75

TOMATO SALAD 4.75

MUSHROOM SAUCE 1.95

TARTARE SAUCE 1.50

CHILLI MAYO 1.50



V - vegetarian; G - gluten free option available N - contains nuts

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

An optional 12.5% service charge will be added to your bill.

Sunday ROAST

JOIN US EVERY SUNDAY FOR A
DELICIOUS ROAST WITH ALL THE
TRIMMINGS

Book your table now!