

MELANGE

— Evening —

MENU

MONDAY - THURSDAY 17.00 - 22.00

Starters

SEASONAL SOUP

Seasonal homemade soup served
with warm sourdough bread

STARTER TO THE EVENING

Ask the waiter for daily special

PEAR AND ENDIVE SALAD

Pear, endive salad, mixed leaf salad, celery,
Pays de la Loire goat's cheese crumbles,
toasted mixed nuts, honey-grand marnier
vinaigrette and pomegranate seeds

CALAMARI WITH HOMEMADE TARTARE SAUCE

Crispy breadcrumb coated squid
rings with garlic and fresh parsley

MACKEREL AND MELANGE'S RÉMOULADE BLANC

Smoked mackerel fillet,
butter crisped sourdough bread,
mix of celeriac, mascarpone,
French mustard and fresh cream

Complimentary

Glass of Prosecco
with the set menu
between 17.00 -18.30

2 COURSE

- 15.50 -

ADD DESSERT - 2.95 -

Mains

CANNELLONI DE CARNE

Oven baked beef ragu stuffed cannelloni
pasta tubes with creamy leek and
smoked tomato sauces, topped with
parmesan and served with wild rucola

DAILY VEGETARIAN DISH

Ask the waiter for daily special

SIRLOIN STEAK 7OZ (£2.85 SUPPLEMENT)

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

'CHARLOTTE' FISH CAKE

Crisp crumb cake combining salmon, cod,
smoked haddock and Charlotte potatoes
with spring onion and parsley. Served with
garlic seared spinach and creamy
wholegrain mustard-leek sauce

SALMON AND PROVENCAL RATATOUILLE

Pan-seared salmon supreme served on
ratatouille of bell pepper, courgette,
shallot, garlic and cherry tomato-basil
sauce, finished with chili butter and fresh
Herbes de Provence

CHICKEN CAESAR SALAD

Grilled chicken breast served with cos
lettuce, Caesar dressing flavoured with
capers and anchovies, parmesan cheese
shavings, fresh basil and crisped
prosciutto crudo

Desserts

CRÈME CARAMEL

GLUTEN-FREE CHOCOLATE FONDANT
DESSERT OF THE DAY

A discretionary optional gratuity of 12.5% will be added to your bill