



MÉLANGE

bar-restaurant

We took inspiration from our team's own origins, experiences, and travels. Mélange offers a Mediterranean-inspired menu, drawing from mamma's childhood memories and unforgettable holidays.

A medley of flavours and colours, from our familia to yours! Bienvenido a nuestra casa—welcome to our home, where every meal is an experience.

Mélange means mixture, and we invite you to celebrate the beauty of diversity—a fusion of flavours, cultures, and memories, elegantly woven into every bite.

Breakfast

Monday to Friday 7.30am to 9.30am

Weekends and bank holidays 7.30am to 10am

Afternoon tea

Daily 12pm to 4pm

Sunday Roast

12pm to 8.30pm

All day dining

Monday to Thursday from 12pm to 10pm

Friday and Saturday from 12pm to late



Please let your server know of any allergies or intolerances.



Signature Bread



(3.50 per person)

A ritual of taste, texture, and tradition—this is Mélange at its finest.

Crush, blend, and savor. Use your Mortero y Maja to craft your tapenade—rustic or smooth—with olives, sun-dried tomatoes, and aromatic herbs. Served with warm, artisan bread.

Nibbles – Perfect to Start

Olives-in herbs.(V) 5

Patatas Bravas -. (V) (VE) 6

Red Wine & Honey Chorizo 7

All 3 for 16

Dips (served with homemade pita bread)

Homemade Hummus 5 (V)

Tzatziki, yogurt, cucumber 6 (V)

Baba Ghanoush, eggplant, tahini (V)6

Hummus Kawarma- hummus with lamb 8

Any 3 for 18

Charcuterie & Cheese – A Sharing Experience 22 (Serves 2))

A carefully curated selection of three cured meats and three artisanal cheeses. Served with crisp crackers and apple chutney for the perfect balance of flavors.

Complement it with the perfect wine – we suggest a bold Port or a rich Rioja.

Meze – Small Plates, Big Flavors

Grilled Mackerel – Sourced from the famous Bury Market, served with house slaw 12 (Complimenting Wine Suggestion: Sauvignon Blanc)

Gambas al Ajillo – Infused with garlic, parsley, and a hint of chili. 10 (Complimenting Wine Suggestion: JP Azeitao Blanco)

Mussels Italiano – Steamed in white wine, garlic, and onion, finished with parsley, served with toasted bread. 9 (Complimenting Wine Suggestion: Pinot Grigio)

Grilled Halloumi – drizzled with a sweet and spicy chili sauce. (V) 9

Buttermilk Fried Chicken – with chili mayo and a refreshing apple-dill slaw. 11

Soup of the Day – A comforting, freshly prepared soup, served with warm bread. (V) 7

Buttermilk-Soaked Calamari – Light, crispy calamari with a side of house-made tartare sauce. 11

Salads – Fresh, Vibrant & Flavorful

Beetroot & Orange Salad – Earthy beetroot, orange segments, kale, and toasted walnuts, finished with a citrus dressing. (V) 9/16

Confit Squid Salad – Tender confit squid paired with delicate shavings of fennel, 12/19

Greek Village Salad –Creamy feta, briny olives, crisp lettuce, sweet peppers, tomatoes, and cucumber, topped with pomegranate.(V) 8/15

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Mains – A Mélange of Flavors

Maple-Baked Salmon – glazed with maple, served over silky sweet potato purée, finished with orange zest, chives, and tuile. 22 (Complimenting Wine Suggestion: Albariño)

Seafood Risotto – brimming with tender mussels, prawns, and squid. 19 (Complimenting Wine Suggestion: JP Azeitão Branco)

Mushroom & Truffle Risotto – Creamy arborio rice infused with earthy truffle and sautéed wild mushrooms, finished with Parmesan (V) 17 (Complimenting Wine Suggestion: Pinot Grigio)

Prawn Linguine – Plump king prawns tossed in a velvety tomato-cream sauce, finished with Parmesan and a hint of spice. 19

Supreme Chorizo Chicken Breast – with smoky chorizo, served with baby potatoes, spinach, and peppers. 20 (Complimenting Wine Suggestion: Syrah)

The Mélange Steak Experience

Savour the finest, succulent, expertly grilled sirloin steak, served with roasted vine tomatoes, sautéed mushrooms, and chunky chips. 29

Enhance your steak with a signature sauces:

Peppercorn sauce 4

Blue Cheese Sauce 4

Red Wine Jus 4

Pizzas

Margherita – San Marzano tomato sauce, creamy mozzarella, and fresh basil.(V) 14

Salumi – selection of artisanal charcuterie atop a rich tomato base, finished with mozzarella 19

Verdure – roasted Mediterranean vegetables, mozzarella, and a drizzle of basil pesto.(V) 16

Guarniciones

Garden Roasted Vegetables – A medley of seasonal vegetables, roasted with herbs.(V) 5

Fries or Chunky Chips – (V) Traditional crispy golden triple cooked potatoes . 5

Truffle Fries – Hand-cut fries tossed in aromatic truffle oil and Parmesan. (V) 5

Sweet Potato Fries – Crispy on the outside, soft inside, with a hint of sea salt. (V) 5

Mélange Salad – vibrant mix of fresh greens, cherry tomatoes, olives, and a house vinaigrette. (V) 5

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Il Dolce – A Sweet Mélange

Indulge in a symphony of flavors inspired by the Mediterranean's sweetest traditions. From timeless classics to innovative creations, our desserts are crafted to leave a lasting impression.

Tiramisù della Casa

A rich and velvety classic just like mamma used to make. 9

Cioccolato e Amore

A decadent dark chocolate cheesecake infused with hints of orange zest 9

Mélange Plato de Frutas

A selection of the season's finest fruits, kissed with a honey-lime glaze and pistachio. 8

Artisanal Gelato Trio

A selection of authentic Italian gelato. Choose three flavors from our seasonal menu. 8

Crème Brûlée Mediterranea

A silky vanilla custard infused , topped with a perfectly caramelized sugar crust. 10

Doughnut Fusion Platter (For Two to Share)

A playful twist served with rich chocolate and honey dips .16

The Fromage Affair (Cheeseboard Selection)

A curated selection of European cheeses, paired with fig jam, and crisp artisanal crackers. 14

Café & Té – The Perfect Finale

Coffees

Espresso 3

Double Espresso 4

Macchiato 3.50

Americano 4

Cappuccino 4

Latte 4

Flat White 4

Mocha 4.50

Affogato 5

Iced Latte 4

Liqueur Coffee a spirited twist—choose Baileys, Amaretto, or Irish Whiskey. 8

Teas

English Breakfast 3.50

Earl Grey 3.50

Green Tea 3.50

Peppermint 3.50

Chamomile £3.50

Fresh Mint Tea – Infused with fragrant mint leaves. 4

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