



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.

**Experience our food with a traditional homemade
Spanish Sangria.**

Glass 11

Jug 27

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 (v)

(9 for two sharing)

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

Crush, blend, and savour. Use your Mortero y Maja to craft your tapenade, rustic or smooth, with olives, roast tomatoes, aromatic herbs. Served with warm, artisan bread.

Artisanal Tapas Selection

Marinated Olives (v) 7

Patatas Bravas (v) 8

Chorizo & Mozzarella Arancini 8

Mediterranean spiced chicken

wings 9

Tomato & Chorizo Skewers 9

Classic Hummus (v) 6

Halloumi Fries 8

Corn Ribs 7

Any 3 for 18

Meze – Small Plates, Big Flavours

Lamb Kofta – Spiced lamb skewers served with cool tzatziki, herb salad & warm pitta 11

Gambas al Ajillo – Black tiger prawns, infused with garlic, chimichurri & a hint of chili butter 13
(Complimenting Wine Suggestion: **JP Azeitao Blanco**)

Moules Mariniere – Steamed fresh mussels, white wine, cream, garlic, onion, served with toasted sourdough bread 12 (Complimenting Wine Suggestion: **Pinot Grigio**)

Tortilla Espanola – Traditional Spanish omelette with potato and spinach, accompanied by a goat's cheese salad and a beetroot dressing 10

Smoked Duck & Forest Mushroom – With peppery rocket, toasted pine nuts and beetroot balsamic reduction 12

Homemade Soup – A comforting, freshly prepared soup, served with warm bread & butter (v) 8

Salads – Fresh, Vibrant & Flavorful

Grilled Corn Salad – Charred corn, vine tomatoes, marinated olives, crumbled feta, cucumber and a lemon oregano vinaigrette 9/15

Crispy Chicken Salad – Crispy fried chicken with sweet red drop peppers, garden greens, lemon & herb vinaigrette 10/17

Greek Village Salad – Creamy feta cheese, marinated olives, crisp Romain lettuce, tomatoes, cucumber, croutons & a lemon olive oil dressing (v) 9/15

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Mains – A Mélange of Flavours

Salmon al Forno con Miele e Timo – Oven baked salmon fillet marinated with lemon and fresh thyme, served with a silky sweet potato puree with feta and extra virgin olive oil, medley of roasted baby vegetables 25

Seabass a la plancha – Whole Seabass infused with fresh herbs and olive oil, served over saffron potatoes, Mediterranean vegetables and lemon-caper butter (**contains bones**) 28

Filetto di Maiale Ripieno alla Mediterranea – Tender pork fillet stuffed with a savoury blend of wilted spinach, crumbled feta, sun-dried tomatoes, and toasted pine nuts. served with creamy herb-infused potatoes and sauteed greens tossed in garlic and olive oil 24

Pollo alla Mediterranea – Herb-marinated chicken supreme, pan-seared and served with sauteed new potatoes, a rustic tomato and olive tapenade, and a velvety roasted red pepper and whipped feta sauce 22

Ashwag Tofu – Moroccan-spiced tofu skewers, chargrilled and served with house hummus, heritage salad, fries and warm pitta 20

Gnocchi au Pistou – Potato Gnocchi, subtly enriched with a hint of parmesan, tossed in a vibrant green pesto, finished with peppery rocket leaves, toasted pine nuts, and a drizzle of exquisite olive oil 19 (Add Chicken 4)

Stone Baked Margarita – Served with skin on fries 18
0.75 per additional topping – pepperoni, olives, pineapple, red onion, peppers, rocket, anchovies, chillies

8oz Sirloin Steak – Cooked to your liking, served with vine tomatoes, chunky chips, crispy onion rings and chimichurri 32
Enhance your steak with a sauce : Peppercorn, Blue Cheese, Red Wine Jus 3.5



Guarniciones (Sides)

Garden Roasted Vegetables – A medley of seasonal vegetables (v) 6

Fries or Chunky Chips – Traditional crispy golden triple cooked potatoes (v) 5.5

Mélange Salad – vibrant mix of fresh greens, herb oil (v) 5.5

Sweet Potato Puree 5.5

Please let your server know of any allergies or intolerances.

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.

Lemon & Thyme Posset

A velvety lemon-infused cream delicately scented with fresh thyme, accompanied by a golden, buttery shortbread biscuit 8

Pistachio Cheesecake

A rich pistachio and mascarpone cheesecake garnished with crushed pistachios and a touch of orange zest 9

Crema Catalana a l'Espanole

A refined citrus and cinnamon custard, topped with a perfectly caramelized sugar crust (v) 10

Artisanal Gelato Trio

A selection of seasonal Ice Cream, ask your server for our flavours (v) 8

Churros Espanoles a Partager

Golden Spanish churros for two, served with decadent chocolate and honey dipping sauces (v) 14

Plateau de Fromages (Cheeseboard Selection)

A curated selection of cheeses, paired with fresh fruit, relish & crisp crackers (v) 16
(Complimenting Wine Suggestion: **LBV Port**)

Salted Caramel Tart - An indulgent blend of dark chocolate and rich caramel ganache nestled within a crisp pastry shell, elegantly finished with sea salt flakes and a dollop of creme fraiche 9

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

Please let your server know of any allergies or intolerances.

Groupen Menu

STARTERS

Spanish Omelette

Chorizo & Mozzarella Arancini

Homemade Soup, warm bread & butter (v)

Heritage Greek Salad

MAINS

Traditional Beer Battered Fish & Chips, mushy peas, lemon & homemade tartar sauce

Homemade Steak & Ale Pie, chunky chips, garden peas, gravy

Moroccan-spiced Tofu Skewers, hummus, salad, fries & warm pitta

8oz Gammon Steak, chunky chips, grilled pineapple, fried egg, garden peas

Butte Chicken, rice, naan bread, poppadum & sweet mango chutney

DESSERTS

Lemon & Thyme Posset

Creme Catalana

Ice Cream Selection

Pistachio Cheesecake



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Millange Junior Restaurant *Senior Citizens*

STARTERS

Chefs Seasonal Soup, served with a warm bread roll

Spanish Omelette, accompanied by a goat's cheese salad and beetroot dressing

Chorizo & Mozzarella Arancini, served with a rich tomato aioli

Heritage Greek Salad, anchovies, cherry tomatoes, cucumber, red onion, crisp cos lettuce & creamy feta

MAINS

Traditional Beer - Battered Fish & Chips, served with mushy peas, a wedge of lemon, and homemade tartare sauce

Moroccan-spiced Tofu Skewers, served with hummus, heritage salad, fries and warm pitta

Homemade Steak & Ale Pie, served with chunky chips, garden peas and gravy

8oz Gammon Steak, served with pineapple ring, fried egg, chunky chips, garden peas

Butter Chicken Curry, served alongside fluffy rice, warm naan bread, a crisp poppadum, and sweet mango chutney

DESSERTS

Lemon & Thyme Posset

Salted Caramel Tart

Creme Catalana

Pistachio Cheesecake

Selection of Ice Cream

2 Course 23

3 Course 26

Please let your server know of any allergies or intolerances.

Rotary Menu

STARTERS

Chefs Seasonal Soup, served with a warm bread roll (V, VE available)

Spanish Omelette, accompanied by a goat's cheese salad and beetroot dressing

Chorizo & Mozzarella Arancini, served with a rich tomato aioli

Heritage Greek Salad, anchovies, cherry tomatoes, cucumber, red onion, crisp cos lettuce & creamy feta (V, VE available)

MAINS

Traditional Beer - Battered Fish & Chips, served with mushy peas, a wedge of lemon, and homemade tartare sauce

Moroccan-spiced Tofu Skewers, served with hummus, heritage salad, fries and warm pitta (V, VE available)

Chicken Supreme served with creamy mash, melange of vegetables and red wine jus

Homemade Steak & Ale Pie, served with chunky chips, garden peas and gravy

8oz Gammon Steak, served with pineapple ring, fried egg, chunky chips, garden peas

Butter Chicken Curry, served alongside fluffy rice, warm naan bread, a crisp poppadum, and sweet mango chutney

DESSERTS

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream

Eton Mess

Apple Crumble
served with vanilla ice cream or custard

Fresh Fruit Salad

Selection of Ice Cream

2 Course £19.95

3 Course £24.95

Please let your server know of any allergies or intolerances.



MÉLANGE
bar restaurant

Date Night

Friday 30th May 2025

4-course menu

Live music and a glass of Prosecco on arrival

£39.95 per person

A complimentary selection of breads with hummus & olive oil

STARTER

Beetroot poached salmon

fish broth with sautéed samphire & micro herbs

Mushroom ravioli

white wine beurre blanc, toasted pine nuts, truffle oil dressing

Sticky glazed chicken wings

with sesame & fresh chillies, spring salad garnish

MAIN

Seared tuna steak

roasted vine tomatoes & sautéed fine beans, crushed new potatoes,
lemon & caper butter

Sweet pea & spring onion risotto

white wine cream, parmesan shavings

Marinated chicken supreme

creamed mashed potatoes, sautéed greens, red wine jus

8oz sirloin steak (£9 supplement)

vine tomatoes, flat mushroom, chunky chips & peppercorn sauce

DESSERT

Trio of desserts

for two to share, designed by our in house pastry chef



Please let your server know of any allergies or intolerances.

MIX & CHANGE Bar-restaurant *Burger & Pint*

Classic Cheeseburger

Juicy 8oz beef patty topped with melted cheddar cheese, served in a toasted bun with a side of skin on fries

Buttermilk Chicken Burger

Crispy buttermilk-fried chicken fillets, layered with truffle mayo in a soft bun, served with skin on fries

Spiced Bean Burger

Spiced bean patty topped with vibrant purple slaw, served in a toasted bun with skin on fries

Pint of Carlsberg

£15



Please let your server know of any allergies or intolerances.

Monday - Thursday 4pm till 7pm



MELANGE bar restaurant

Sunday Roast

Children up to 12 years old half price

STARTERS

Melange Soup of the Day, warm bread 7

Gambas al Ajillo, garlic & Chili 10

Beetroot & Orange Salad, kale, walnut & citrus dressing 9

Buttermilk Fried Chicken, siracha mayonnaise, apple & dill slaw 11

MAINS

Traditional Haddock & Chips, beer battered, mushy peas, tartare sauce 18

Roasted Sirloin of Beef, garlic roasted potatoes, vegetables & red wine jus 20

Half Roast Chicken, garlic roasted potatoes, vegetables & red wine jus 20

Honey Roast Gammon, garlic roasted potatoes and vegetables 18

Homemade Cheese & Onion Pie, chunky chips, baked beans 16

DESSERTS

Apple Crumble, warm vanilla anglaise 8

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream 9

Churros Platter, coated in a cinnamon sugar, rich chocolate and honey dips (for two to share) 16

Artisanal Gelato Trio 8



Please let your server know of any allergies or intolerances.

Easter Sunday

20th April 2025

2 courses meal £29 adult £15 child

3 courses meal £35 adult £18 child

STARTERS

Melange Soup of the Day, Warm Bread

Mussels Italiano

Grilled Halloumi

Signature Bread and Tapenade (2 sharing)

MAINS

Prawn Linguine

Your choice from 3 meats, Yorkshire pudding, roast potatoes and vegetables

Mushroom & Truffle Risotto

DESSERTS

Tiramisu della Casa

Sticky Toffee Pudding

Creme Brulee

Ice Cream Selection



Please let your server know of any allergies or intolerances.

Room Service

• *STARTERS* •

- Marinated Olives 5
- Patatas Bravas 6
- Red Wine & Honey Chorizo 7
- All 3 for 16
- Hummus 5
- Soup of the day 7
- Grilled Halloumi 9
- Buttermilk Chicken 11

• *MAINS* •

Traditional Haddock & Chips Chunky chips, mushy peas, lemon with tarter sauce 18

Homemade Cheese & Onion Pie (V) Chunky chips, baked beans 17

Homemade Steak & Ale Pie Chunky chips, garden peas, jug of gravy 18

Steak Burger
Mélange's beef patty, baby gem lettuce, beef tomato, cheddar cheese, homemade burger sauce, coleslaw, skinny fries & onion rings 18
Add bacon for 2.00 Add sweet potato fries 2.00

• *DESSERTS* •

- Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream £8
- Apple Crumble, warm custard £8
- Ice Cream Selection £8
- Chocolate Cheese Cake £9

Please note that a £7.5 tray charge will be added to your bill.



Please let your server know of any allergies or intolerances.

Bar Menu

ARTISANAL TAPAS SELECTION

- | | |
|--------------------------------------|---------------------------------|
| Marinated Olives (v) 5 | Classic Hummus (v) 6 |
| Patatas Bravas (v) 8 | Halloumi Fries 8 |
| Corn Ribs 7 | Tomato & Chorizo Skewers 9 |
| Mediterranean Spiced Chicken Wings 9 | Chorizo & Mozzarella Arancini 8 |
| Any 3 for 18 | |

LARGER PLATES

LIGHT BITES

Sandwiches served with salad, fries & slaw on your choice of white or brown bread

Tuna Mayonnaise, red onion 9

Cheddar Cheese, pickle 9

Roast Ham, tomato & mustard mayonnaise 9

Roast Beef, onion & black pepper mayonnaise 9

Egg Mayonnaise 9

Traditional Beer Battered Fish & Chips, chunky chips, mushy peas, lemon & homemade tartar sauce 18

Homemade Cheese & Onion Pie, chunky chips, baked beans (v) 17

Homemade Steak & Ale Pie, chunky chips, garden peas, rich gravy 19

8oz Red Hall Burger, salad, melted cheddar cheese, mushrooms, truffle mayo, slaw, fries & onion rings 19
Add bacon for 2.00

Butter Chicken Curry, tender chicken pieces in spiced tomato and butter sauce, rice, naan, poppadom & chutney 18

8oz Gammon Steak, chunky chips, grilled pineapple, fried egg & garden peas 19

SWEETS

Lemon & Thyme Posset 8

Salted Caramel Tart 9

Creme Catalana 10

Pistachio Cheesecake (**contains nuts**) 9

Trio of Artisanal Gelato, ask your server for our selection of seasonal ice creams (v) 8



Please let your server know of any allergies or intolerances.



MÉLANGE
bar-restaurant

Mélange Little Gourmets

(For our younger guests – 12 & under)

Nibbles

- Breadsticks and Olives 3
- Mini Mezze – Hummus, cucumber sticks, warm pita, and halloumi bites 5

Food

- Cheesy Pizza 6
- Crispy Chicken Dippers 7
- Twisty Tomato Pasta 7
- Cheesy Fries 6

Dessert

- Churros with chocolate dip 5
- Gelato 4
- Rainbow Fruit Platter 5

Drink

- Apple Juice 3.50
- Lemonade 3.50
- Babyccino 3.50

**Little Gourmets
Deal-Choose
one of each for
£14**



Please let your server know of any allergies or intolerances.

Mélange bar restaurant *Breakfast Menu*

Cold Buffet

Iced Water
Fruit Juices
Danish Selection
Selection of
Breads
Selection of
Cheeses

Selection of
Cereals
Fresh Fruit
Muesli
Fresh Yoghurt
Natural Yoghurt

Made To Order

EGGS BENEDICT

English muffin
topped with ham,
poached egg &
hollandaise sauce

EGGS ROYALE

English muffin
topped with
smoked salmon,
poached egg &
hollandaise sauce

OMELETTE

Choose from
cheese or ham

PANCAKES

With Nutella or maple syrup

EGGS FLORENTINE

English muffin
topped with
spinach, poached
egg & hollandaise
sauce

FULL ENGLISH

Bacon, sausage,
bury black
pudding, hash
brown,
mushrooms,
tomato, baked
beans & choice of
eggs

**Poached,
Scrambled or Fried**

PLEASE MAKE OUR TEAM AWARE OF ANY FOOD ALLERGIES/INTOLERANCES YOU MAY HAVE



MELANGE Breakfast Menu

Little Gourmets

Selection of Cereals

Pancakes

With Nutella or Maple syrup

Small English Breakfast

Sausage, bacon & beans

HOT DRINKS

Camomile	2.45	Cappuccino	2.95
Earl Grey	2.45	Americano	2.95
English Breakfast	2.45	Latte	3.25
Decaf English Breakfast	2.45	Espresso	2.25
Peppermint	2.45	Double Espresso	3.75
Green Tea	2.45	Flat White	3.00
Selection of Fruit Teas	2.45	Macchiato	3.00
		Mocha	2.95
		Hot Chocolate	4.00

HEALTHY OPTION

ORGANIC PORRIDGE OATS

GRILLED KIPPERS

With either poached eggs or scrambled eggs

POACHED EGGS & AVOCADO

Served on granary toast

SMOKED SALMON

Served with scrambled eggs & toasted sourdough

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Meze – Small Plates, Big Flavours

Albondigas – Spanish meatballs, spiced tomato sauce, parmesan crisp, bread toast 9
(Complimenting Wine Suggestion: **JP Azeitao Tinto**)

Gambas al Ajillo – Black tiger prawns, infused with garlic, chimichurri & a hint of chili butter 11
(Complimenting Wine Suggestion: **JP Azeitao Blanco**)

Moules Marinière – Steamed fresh mussels, white wine, cream, garlic, onion, served with toasted sourdough bread 10 (Complimenting Wine Suggestion: **Pinot Grigio**)

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

Buttermilk Chicken – sriracha mayonnaise & refreshing apple & dill slaw 11

Homemade Soup – A comforting, freshly prepared soup, served with warm bread & butter (v) 7

Salads – Fresh, Vibrant & Flavourful

Beetroot & Orange Salad – Earthy beetroot, orange segments, kale, toasted walnuts, basil oil dressing & whipped goats cheese (v) 9/16

Smoked Mackerel – Mixed leaves, warm new potatoes, whipped horseradish cream 9/16

Greek Village Salad – Creamy feta cheese, marinated olives, crisp Romain lettuce, tomatoes, cucumber, croutons & a lemon olive oil dressing (v) 8/15

Mains – A Mélange of Flavours

Maple-Baked Salmon – Marinated with mustard & herbs, served over silky sweet potato purée, baby vegetables, tuile crisp 22 (Complimenting Wine Suggestion: **Albariño**)

Grilled Sea Bass – Garlic roasted potatoes, kale, spiced red pepper sauce 24
(Complimenting Wine Suggestion: **Viognier**)

Kefalonia Skewer – Minced lamb kebab, skin on fries, tzatziki & pita bread 22
(Complimenting Wine Suggestion: **Shiraz**)

Mushroom & Truffle Risotto – Creamy arborio rice, sautéed wild mushrooms, finished with freshly grated Parmesan & black truffle oil (v) 17 (Complimenting Wine Suggestion: **Pinot Grigio**)

Butternut Squash & Spinach Wellington – orange glazed sautéed vegetables, salad, potatoes (v) 18 (Complimenting Wine Suggestion: **Barolo**)

Prawn Linguine – Sautéed king prawns tossed in a rich tomato sauce, garlic & chilli, finished with Parmesan shavings 19 (Complimenting Wine Suggestion: **JP Azeitao Branco**)

Supreme Chorizo Chicken Breast – Sautéed potatoes, spinach & peppers, cream sauce 20
(Complimenting Wine Suggestion: **Syrah**)

Please let your server know of any allergies or intolerances.

Homemade Pizzas

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

Diavola – Artisanal spicy salami, finished with mozzarella cheese 19

Vegetariana – roasted Mediterranean vegetables, mozzarella cheese (v) 16

Guarniciones (Sides)

Garden Roasted Vegetables – A medley of seasonal vegetables (v) 5

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

Truffle Fries – Hand-cut fries tossed in aromatic truffle oil and Parmesan (v) 6

Mélange Salad – vibrant mix of fresh greens, herb oil (v) 5

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 (v) 9

Cioccolato e Amore

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

Crema Catalana

A spanish creme Brulee with orange and cinnamon (v) 10

Artisanal Gelato Trio

A selection of seasonal Ice Cream, ask your server for our flavours (v) 10

Spanish Churros Platter (For Two to Share)

A playful twist served with rich chocolate and honey dips (v) 16

The Fromage Affair (Cheeseboard Selection)

A curated selection of cheeses, paired with fresh fruit, relish & crisp crackers (v) 14
(Complimenting Wine Suggestion: **LBV Port**)