

menu



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
Tuesday to Sunday
12pm to 4pm

Sunday Roast
12pm to 8pm

All day dining
Monday to Thursday from 12pm to 10pm
Friday and Saturday from 12pm to 10pm

Please let your server know of any allergies or intolerances.



Artisanal Tapas Selection

Marinated Olives (V) 7

Patatas Bravas with Smoked Paprika Aiolo (V) 8

Prosciutto Wrapped Figs, with Toasted Almonds 9

Baked Goats Cheese in a Rich Tomato Concasse, Served with Rustic Bread (V) 9

Classic Hummus with Warm Pitta (V) 7

Cod Cheek Fritters with Roasted Corn Emulsion 9

Smoky Harissa Hummus with Warm Pitta (V) 8

Chorizo al Vino - Chorizo Sauteed in Garlic & Cooked in Red Wine 8

Squash & Spinach Arancini with a Light Herb Dressing (V) 8

Spiced Potato & Herb Croquettes with Harrissa Mayonnaise (V) 7

Any 3 for 20

Any 3 for 40 with a jug of Sangria

Meze – Small Plates, Big Flavours

Smoked Salmon Tarter – Freshly prepared with lemon & capers, served alongside melba toast £12

Wild Boar & Plum Pate – Accompanied by sweet onion chutney & toasted croutes £11

Honey Glazed Belly of Pork – Served alongside mini duchess potatoes, wilted greens & a mustard cream reduction £12

Homemade Soup – A comforting, freshly prepared soup, served with warm bread & butter (V) 9

Mains – A Mélange of Flavours

Wild Mushroom & Herb Risotto – Creamy arborio rice enriched with earthy mushrooms, fragrant herbs, parmesan & a whisper of truffle (V) 17

(Wine suggestion – **Alfamen Chardonnay**)

Poached Cod Loin – Sauteed potatoes, Spanish style chickpeas & a spiced tomato & smoked paprika sauce 21

Stone Baked Margarita Pizza – Served with skin on fries (V) 16

Additional toppings – Pepperoni, Olives, Pineapple, Red Onion, Peppers, Rocket, Chilies, Goats Cheese 0.75

Pan Roasted Seabass – Flaky seabass fillet served over a warm herb couscous with roasted peppers, charred courgette, & a bright lemon caper butter. finished with fresh dill & a drizzle of basil oil £20

(Wine suggestion – **JP Azeitao Blanco**)

Homemade Steak & Guinness Pie – Tender chunks of slow cooked steak in a Guinness gravy, encased in golden pastry, served with chunky chips, garden peas & gravy 19

Homemade Three Cheese Pie – A delicate blend of feta, ricotta & mature cheddar cheese encased in golden pastry, served with chunky chips, garden peas (v) 17

Braised Beef Short Rib “Stifado Style” – A nod to the Greek classic, slow braised beef in tomato & red wine, served with carrot puree, fondant potatoes & pickled onions 24

(Wine suggestion – **Clement Bosquet Malbec**)

The Red Hall Burger – Our iconic 8oz prime beef patty, crowned with tender sauteed mushrooms & melted mature cheddar cheese, finished with a truffle mayonnaise & served with crispy skin on fries 19

8oz Sirloin Steak – Cooked to your liking, served with vine tomatoes, chunky chips, crispy onion rings and chimichurri 29

Enhance your steak with a sauce : Peppercorn, Blue Cheese, Red Wine Jus 3.5

(Wine suggestion – **Vitti Primitivo**)

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

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.

Gelato Profiteroles

Delicate choux buns filled with artisanal gelato, elegantly draped in a warm, sumptuous dark chocolate sauce (V) 9

Wild Berry Cheesecake

Creamy cheesecake infused with a medley of wild berries, served alongside a jug of freshly poured cream (V) 9

Vanilla Creme Brulee

Exquisitely set vanilla custard, caramelized to a delicate golden crust, accompanied by house-made lemon shortbread (V) 10

Artisanal Gelato Trio

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

Steamed Fruit Pudding

Served with a warm brandy infused custard

Plateau de Fromage's (Cheeseboard Selection)

An elegant assortment of fine cheeses, presented with fresh seasonal fruits, artisan relish & crisp gourmet crackers (v) 14

(Complimenting Wine Suggestion: **LBV Port**)

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	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

Mulled Wine 5

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