



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.

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

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 Boards to Share

The Grand Charcuterie (GFA) £24

A curated selection of Mediterranean cured meats, spiced lamb kofta and traditional albondigas, served with warm artisan breads and house-made dips

The Mariner's Board (GFA) £28

Smoked salmon, whole king prawns, grilled octopus and brown shrimp, accompanied by warm breads, infused oils and coastal garnishes

The Artisan Garden Platter (V) (GFA) £22

Crisp falafel bites, mushroom & leek galette, Mediterranean potato hash crowned with a softly poached egg, served with tzatziki, hummus and warm pitta bread

Bread Selection (V) (GFA) £12

With hummus and olives

Small Plates

Chefs Seasonal Soup (V) (GFA) £9

Served with artisanal bread

Albondigas (GF) £10

Spanish-style meatballs in a rich tomato sauce, finished with a Parmesan tuile and toasted almonds

Lamb Kofta (GFA) £11

Grilled spiced lamb skewers with cooling tzatziki and warm pitta

Grilled Octopus (GF) £14

Tender charred octopus served with dressed rocket and vibrant salsa verde

Gambas Pil Pil (GFA) £13

Whole king prawns sautéed in chilli, garlic and olive oil, served with toasted sourdough

Mushroom & Leek Galette (V) £9

Buttery pastry filled with sautéed leeks and wild mushrooms, topped with shaved Parmesan and fresh rocket

Mediterranean Potato Hash (V) (GF) £9

Crisp diced potatoes with asparagus and chickpeas, finished with a perfectly poached egg

Mains – A Mélange of Flavours

Harissa-Spiced Chicken (GF) £19

Roasted harissa-marinated chicken breast, served with cucumber and radish salad, crumbled goat's cheese and a citrus herb dressing

Osso Buco (GF) £24

Slow-braised beef shin in a rich stew-style sauce with seasonal vegetables and sautéed tomatoes, served alongside smooth mashed potato

Mediterranean Sea Bass (GF) £22

Pan-roasted Sea Bass with charred courgettes, blistered cherry tomatoes and a silky white bean & confit garlic purée, finished with lemon, caper and parsley dressing

Seafood Paella (GF) £24

Saffron-infused rice with black tiger prawns and shellfish, served with a fresh lime wedge

Garlic & Spinach Linguine with Za'atar (V) £18

Linguine tossed with baby spinach, garlic and extra virgin olive oil, finished with Parmesan, basil pesto and fresh parsley

Roasted Aubergine (V) (GF) £18

Oven-roasted marinated aubergine arranged over romesco sauce, topped with basil pesto, finely grated Parmesan, olive oil and micro herbs

Stone-Baked Margherita Pizza (V) £17

House made tomato sauce, mozzarella and fresh basil, served with skin-on fries

Additional toppings – 75p each

Pepperoni | Olives | Pineapple | Red Onion | Peppers | Rocket | Chillies | Goats Cheese | Mushroom

8oz Sirloin Steak (GFA) £29

Cooked to your liking and served with vine tomatoes, portobello mushroom, chunky chips, crispy onion rings and chimichurri. Enhance your steak with a sauce – £3.50

Peppercorn | Blue Cheese Cream | Béarnaise | Red Wine Jus

Side Orders (V)

Chunky chips or fries (GFA) £4.50

House salad (GF) £4.50

Roasted baby vegetables (GF) £5

Roasted or steamed new potatoes (GF) £4.50

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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.

Classic Tiramisu (V) £8

Lightly whipped mascarpone layered with espresso-soaked ladyfingers, dusted with cocoa and finished with dark chocolate shavings

Sticky Toffee & Date Pudding (V) £8.50

Warm, caramel-rich date sponge with butterscotch sauce, served with Madagascar vanilla ice cream

Vanilla & Orange Blossom Panna Cotta (GFA) £7.5

A silky-smooth panna cotta with a sweet orange blossom aroma, with chocolate soil and edible flower garnish

Churros con Chocolate (V) £7.50

Crisp golden churros dusted with cinnamon sugar, served with a rich dark chocolate sauce

Artisan Cheese Board For One (V) (GFA) £12

A curated selection of cheeses, served with seasonal fruit, house-made chutney, and crisp crackers

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

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