



# 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 from 5pm to 10pm

Tuesday to Saturday from 12pm to 10pm

**Ask us for today's chef's specials**

*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 grilled Spanish chorizo, 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, watermelon salad with mint & feta, Mediterranean potato hash crowned with a softly poached egg, served with marinated olives, tzatziki, warm pitta bread & stone baked garlic bread

### **Bread Selection** (V) (GFA) £12

With balsamic olive oil and olives

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## Small Plates

### **Chefs Seasonal Soup** (V) (GFA) £9

Served with artisanal bread

### **Grilled Spanish Chorizo** £10

Smokey chorizo lightly caramelised with red peppers, finished with fresh herbs and smoked paprika

### **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

### **Watermelon & Mint Salad** (V) (GF) £9

Sweet watermelon and lightly pickled rind, paired with whipped Greek feta, cucumber ribbons, ripe strawberries, finished with fresh mint, micro herbs and a gin & citrus vinaigrette

### **Mediterranean Potato Hash** (V) (GF) £9

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

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## 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

### **Braised Lamb Shank** (GF) £29

Slow-braised lamb shank in a rich minted jus, seasonal vegetables and sauteed vine tomatoes, served alongside smooth mashed potato

### **Mediterranean Sea Bass** (GF) £26

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 Risotto** (GF) £24

Saffron-infused rice with black tiger prawns and shellfish, served with a fresh lime & micro herbs

### **Wild Mushroom & Truffle Linguini** (V) £18

A Mediterranean inspired pasta dish, tossed with sauteed wild mushrooms in a light garlic and herb olive oil, finished with a touch of truffle & fresh parmesan

### **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) £4.5 each

**Chunky chips or fries** (GFA)

**House salad** (GF)

**Roasted baby vegetables** (GF)

**Roasted or steamed new potatoes** (GF)

## 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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