

MÉLANGE
bar-restaurant



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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 7.00am 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 9.30pm

Tuesday to Saturday from 12pm to 9.30pm

Sunday 12pm to 8pm

Ask us for today's chef's specials



Please let your server know of any allergies or intolerances.

À LA CARTE MENU

While you wait...

FLATBREADS

'Nduja, Tomato Sauce, Hot Honey and Rocket £9.50

Feta, Slow Roast Aubergine, Garlic Butter, Olive and Oregano (V) £9

Taste of the Med Mezze Board for 2 -

Hummus, house made bread and toasted pitta, mixed olives, marinated artichokes, feta, roast pepper and mint salad, pepperoni, tapenade and pesto (VEA) (GFA) £18

STARTERS

Soup of the Day, with homemade bread roll (VEA) (GFA) £8.50

King Prawn Saganaki, orzo pasta, garlic and ouzo tomato sauce, red onion, roast peppers, cherry tomato and crumbled feta (GF) £13

Burrata, heirloom tomato, watermelon and mint salad, pistachios, black olive crumb, crispy parma ham and pesto (GF) (VA) £12.50

Wild Mushroom Arancini, slow cooked beef brisket ragu, parmesan and olive oil £13

Char-Grilled Lamb Kofta, pearl couscous, tzatziki and house salad £11.50

Vegan Gnocchi, garden peas, confit tomato, asparagus and spinach, vegan cheese and basil oil (VE) £11.50

À LA CARTE MENU

MAINS

Crispy Belly of Pork, mixed bean, 'Nduja, sausage, chorizo cassoulet, rocket, parmesan and pork jus £24

Grilled Fillet of Seabass, olive and sun blushed tomato, crushed potatoes, green beans, braised baby gem lettuce, roast red pepper dressing, tempura anchovies and pesto £25.50

Duo of Kleftiko Style Lamb, roast marinated rump of lamb and slow cooked shoulder, tapenade, piperade, baba ganoush, Greek roast potatoes and lamb jus (GF) £28.50

Tournedos Rossini, fillet of beef, pâté croustade, spinach, truffle and madeira jus, courgette fries, rosemary salt and tender stem broccoli £33.50

Beetroot and Butternut Squash Risotto, crispy sage, toasted almonds, rocket and vegan cheese (VE) (GF) £19

Cioppino Italian Seafood Stew, char-grilled swordfish, rich tomato sauce with mussels, tiger prawns, calamari, olives, cherry tomato, saffron, garlic aioli and garlic ciabatta (GFA) £26.50

Roast Breast of Chicken, cauliflower purée, glazed baby carrots, mini gorgonzola cheese baked potatoes, bûche de Noël pudding fritters, buttered savoy cabbage, shallot rings and chicken jus (GFA) £22

Superfood Salad, couscous, char-grilled tender stem broccoli, harissa roast butternut squash, roast red peppers, confit cherry tomatoes, mixed leaves, watermelon, pomegranate, cucumber, feta with pomegranate molasses and citrus dressing (GF) (V) (VEA) £18
Chicken Skewer can be added for £6

SIDES

Mixed House Salad with French Mustard Dressing (VE) £4

Red Salt Fries (VE) £4.50

Aspin Fries with Parmesan, Truffle and Black Pepper £5

Chunky Chips (VE) £4.50

Roast Greek Style New Potatoes (V) (GF) £4.50

Seasonal Vegetable Medley with Garlic Butter (V) (GF) £4.50

À LA CARTE MENU

DESSERTS

Classic Tiramisu, mocha ice cream (V) £9

Crema Catalana, galletas maría (V) (GFA) £9

White Chocolate Panna Cotta, raspberry gel, meringue and raspberry sorbet (GF) £9.50

Three Melon Salad, mint syrup, vodka and watermelon granita (VE) (GF) £9

Artisan Cheese Board, fruit chutney, grapes, crackers and fruit cake (GFA) £13

Lemon Cheesecake, blueberry compote and lemon sorbet (VE) £9



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MÉLANGE LITTLE GOURMETS

+ NIBBLES

- Pork and Onion Marmalade Sausage Roll with a Side of Ketchup £4
- Mini Mezze – Hummus, Carrot & Cucumber Sticks and Toasted Pitta (VE) (GFA) £6
- Stone Baked Cheesy Garlic Bread (V) £4.50
- Soup of the Day with Bread Roll (VEA) (GFA) £4

FOOD

- Fish Bites, Chips, Garden Peas (GF) £8
- Crispy Panko Chicken Goujons, Fries and Beans £8
- Sausage, Chips, Peas and Gravy £8
- + Tomato Rigatoni with Parmesan (V) (GFA) £8

DESSERT

- Chocolate Brownie with Chocolate Sauce (V) £4.50
- Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream (V) £5
- Melon and Mint Salad (VE) £3.50

+ DRINKS

- Apple Juice £3.50
- Orange Juice £3.50
- Lemonade £3.50
- Babyccino £3.50

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