

MELVILLE

& SONS

MENU

noun: **aperitif**; plural noun: **aperitifs** 12
an alcoholic drink taken before a meal to stimulate the appetite.

Negroni - Gin, vermouth & campari - French 75 - Gin, lemon juice & champagne - Daiquiri - Rum, lime & sugar

To Start

Coquille saint jacques, scallops, dutchess potato, parmesan	13
Pesto arancini, marinara sauce, basil	7.50
Mussels, warm tartare sauce, toasted bread	8.25
Beef fillet carpaccio, shimeji mushrooms, salt baked beetroot, parmesan	12

The Main

Linguine alla vongole, clams, mussels, samphire, chilli	18
Confit duck leg, pomme puree, black cabbage, crispy shallots, jus	20
Pan fried Cauliflower steak, cheese grits, kale, pumpkin granola	14
Chicken schnitzel, potato salad, lemon	16

On the Side

Chantary carrots, chipotle ricotta	6
Smashed potatoes, tajin, red onion, samphire	4.5
Tunworth mash	6
Pomme frites, smoked aioli	5

To Finish

Afrigato	4.5
Tiramisu	8.5
Lemon posset, brulle	5
Cheeseboard, crackers, house chutney, pickles, butter	11

noun: **digestif**; plural noun: **digestifs** 12
a drink drunk after a meal in order to aid digestion.

Old Fashioned - Bourbon, sugar & bitters - Espresso Martini-Vodka, coffee & sugar - Vieux Carre-Rye, cognac, vermouth & bitters