

MELVILLE

& SONS

MENU

noun: **aperitif**; plural noun: **aperitifs**

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

Oysters 3,6,12 - Freshly shucked oysters served with shallot vinaigrette and lemon.

Charcuterie - A selection of cured meats, pickles, cornichons and artisan bread.

To Start

Heritage Tomato Salad - Heritage tomatoes, basil, aged balsamic and whipped feta.

Roasted Scallops - Perfectly roasted scallops with brown butter, lemon and herbs.

Cromer Crab on Toast - Fresh Cromer crab on toasted sourdough with lemon and herb butter.

Roasted bone marrow - Roasted bone marrow, parsley salad and toasted sourdough.

The Main

Fish of the day - Fresh market fish, seasonal garnish and chef's daily accompaniment

Cauliflower Steak - Charred cauliflower, smoked almond romesco, herbs and crispy shallots.

Heritage Tomato Salad - Heritage tomatoes, basil, aged balsamic and whipped feta.

Bavette 250g - Richly marbled and full of flavour, best served medium rare.

Rump 200g - Lean, juicy and packed with classic beef flavour.

Ribeye 350g - Beautifully marbled for exceptional tenderness and richness.

Sirloin 300g - A perfectly balanced cut with bold flavour and a firm bite.

Cote de Boeuf 1kg - Bone-in rib steak for two, dry-aged for outstanding depth of flavour.

On the Side

6

Mac & Cheese

Creamed Spinach

Baby Gem Lettuce Salad

Mushrooms

Sauces

4

Peppercorn

Red Wine Jus

Blue Cheese

Chimichurri

To Finish

Chocolate Brownie - Warm chocolate brownie with vanilla ice cream.

Cheese Board - A selection of British cheeses with crackers, chutney and grapes.

Ice Cream - A selection of artisan ice creams and sorbets.

noun: **digestif**; plural noun: **digestifs**

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