



Mellington Hall Country House Hotel

To Begin

Welsh Rarebit – Portobello Mushroom, Leek Cream, Bacon Crumb, Rocket (V Available) £8

Soup of the Day – Homemade Focaccia Bread, Vegetable Crisps, Herb Oil (DFA, LGA, VEA) £7

King Prawn Cocktail – Avocado Purée, Mango Salsa, Marie Rose, Gem Lettuce, Garlic Toasts £8.50

BBQ Pork Bites – Fearneylea Farm Pork, BBQ Sauce, Spring Onion, Sesame Seeds (LG, DF) £8

Main Event

12oz Flat Iron – Confit Tomato, Portobello Mushroom, Beer Onions, Onion Rings, Chips, Garden Peas, Baby Watercress (LG, DF) £28.95

16oz/8oz Gammon – Marinated Pineapple, Fried Egg, Chips, Garden Peas (LG, DF) £22.95/£16.95

Chef's Burger of The Week – Melted Cheddar, Gem Lettuce, Tomato, Pickles, Crispy Onions, Chips, House Slaw (LGA, DFA, VEA) £16

Catch of The Day - Daily Fresh Caught Fish, Seasonal Potatoes & Seasonal Vegetables (LG)

Roasted Vegetable Pasta – Orzo Pasta, Roasted Tomato Ragu, Courgettes, Aubergine, Red onion, Spinach, Peppers, Basil Oil, Parmesan, Chives (VEA) £16 + Chicken/Seabass £3.95

Pulled Brisket Lasagne – Pulled Welsh Beef, Roasted Tomato Ragu, Fresh Pasta, Charred Garlic, Sourdough, Micro Herb Salad £17

Corn Fed Chicken – Chestnut Mushrooms, Spinach, Green Onions, White Wine Cream, Mashed Potato, Baby Carrots (DFA, LG) £18

Smoked Aubergine – Aubergine Purée, Wild Rice, Cashew Nuts, Micro Mint, Red Pepper, Baby Courgettes (VE, LG) £15

To Finish

Dark Chocolate Tart – Pistachio Crumb, Crème Fraiche, Raspberries (V) £8

Cheesecake of the Day – Fresh Berry Compote (V) £8

Classic Syrup Sponge – Crème Anglaise (V) £7.50

Peppered Pineapple – Chargrilled Pineapple, Butterscotch Sauce, Milk Ice Cream (DFA, LG, VEA) £7

Please Speak to a Member of our Team if you have any Special Dietary Requirements