Mellington Hall

Restaurant Menu

To Begin

Soup Of the Day - Homemade Soda Bread, Welsh Butter, Toasted seeds (VEA, DFA, LGA) £7.95

Salt Baked Beets – Whipped Feta, Ciabatta Crisps, Beetroot Gel, Confit Tomato (VEA, DFA, LGA) £8

Coronation Crayfish – Brined Crayfish Tails, Coronation Sauce, Gem Lettuce, Mango Salsa (LGA, DF) £8.25

Southern Fried Chicken Liver – House Flour Blend, Micro Rocket, Pomegranate Dressing, Mini Pitta, Pine Nuts (N, LGA, DF) £8

Main Event

10oz Beef Fillet – Confit Tomato, Portobello Mushroom, Beer Onions, Onion Rings, Chips, Garden Peas, Baby Watercress (LG, DF) £32.95

16oz/8oz Ferneylea Farm Gammon - Fried Egg, Malibu Marinated Pineapple, Chips, Garden Peas, Baby Watercress (LGA, DF) £22.95/£16.95

Cornfed Chicken – Chorizo & White Bean Cassoulet, Roasted Baby Courgettes, Sourdough Bread, Olive Oil (LGA) £21.95

Pork Tenderloin – Spinach, Wild Mushroom & Apple Brandy Cream, Duchess Potato, Tender stem Broccoli, Maple Baked Carrot (LG) £19.95

Chef's Burger Of the Week – Chips, Coleslaw, Baby Watercress, Charred Sourdough Bun (LGA, DFA) £16.95

Catch Of the Day – Fresh Market Fish, Potato of the Day, Market Vegetables (LGA, DFA)

Pea & Fennel Risotto – Pearl Barley, Fennel & White Wine Cream, Parmesan, Chives (VEA, DFA, LG) £16

To Finish

Hazelnut & Nutella Blondie – Bueno Ice Cream, Salted Caramel, White Chocolate Crumb £8.25

Cheesecake Of the Day – Fruit Coulis, Dairy Dreams Ice-Cream £8

Black Forest Trifle – Dark Chocolate Sponge, Cherry Brandy Jelly, Chantilly Cream, Cherry Compot, Toasted Nuts (VE, DF, LG) £8.50

Elderflower Meringue Pie - Elderflower Curd, Italian Meringue, Sweet Pastry, House Sorbet, Raspberries (LGA) £8.25

Please speak to a member of our team if you have any special dietary requirements