

# Spring Menu 2025

## WHILE YOU WAIT

HOMEMADE BREADS  
balsamic olive oil, hummus 6.95

MARINATED OLIVES (GF)  
garlic & herbs 5.95

## TO START

SOUP OF THE DAY  
homemade bread, butter 7.95

SCALLOPS  
celeriac puree, parma ham, basil oil 13.95

PIGEON  
garlic wild mushrooms 10.95

TWICE BAKED  
CHEESE SOUFFLE  
stilton sauce 8.95

BRUSCHETTA  
vine tomatoes, mozzarella,  
micro basil, balsamic glaze 7.95

BUTTERMILK CHICKEN  
STRIPS (GF)  
chilli jam 8.95

## TO FOLLOW

TUNA STEAK  
cous cous, wild mushroom broth,  
tenderstem broccoli 24.95

HERB CRUSTED COD  
creamy new potatoes, asparagus spears  
22.95

LAMB HENRY  
minted gravy, seasonal vegetables,  
champ mash 26.95

VENISON STEW (GF)  
pan seared new potatoes,  
crispy wild mushrooms 24.95

HOMEMADE STEAK BURGER  
brie, rocket, tomato chutney,  
lovingly artisan brioche roll, hand cut chips  
18.95

WILD MUSHROOM RIGATONI  
16.95  
add chicken 22.95

RISOTTO (GF)  
roasted cherry tomato,  
mozzarella pearls 16.95

CUMBERLAND SAUSAGE  
champ mash, mustard and leek sauce,  
seasonal vegetables 17.95

HOMEMADE PIE  
chef's slab pie, seasonal vegetables,  
gravy, hand cut chips 17.95

FISH & CHIPS  
mushy peas, tartar sauce,  
hand cut chips  
small 16.95 large 19.95

FIRECRACKER (GF)  
stir fried vegetables, garlic,  
chilli, lemon rice  
prawn 18.95 chicken 16.95  
vegetable 14.95

HALLOUMI BURGER  
halloumi, roasted peppers, garlic  
mayonnaise, hummus,  
dressed salad, hand cut chips 16.95

## STEAKS, FISH AND CHICKEN

steaks are cooked to your preference; dishes are served with mushrooms, grilled vine tomatoes, hand cut chips or new potatoes

8OZ RIBEYE (GF)  
31.95

8OZ FILLET (GF)  
34.95

STEAK SAUCES  
peppercorn 3.95  
white wine 3.95  
stilton 4.25

BUTTERFLIED FILLET  
OF CHICKEN (GF)  
16.95

BISTRO SALMON FILLET (GF)  
22.95

## SIDES

HAND CUT CHIPS (V) 3.95	SALT & PEPPER CHIPS (V) 4.95	SEASONAL VEGETABLES (GF V) 3.95	NEW POTATOES (GF V) 3.95	HOUSE SALAD (GF V) 3.50	ONION RINGS (V) 3.50	GARLIC BREAD (V) 3.95	CHEESY GARLIC BREAD (V) 4.95
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## TO FINISH

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION OF  
FRESHLY MADE DESSERTS, INCLUDING ENGLISH LAKES ICE CREAMS AND AFFOGATOS.  
OR WHY NOT ROUND OFF YOUR MEAL WITH A SPECIALITY COFFEE OR LIQUEUR

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V = vegetarian GF = gluten free - please note some dishes can be adapted to exclude gluten.

Please ask a member of staff for additional information if required

All dishes are served complete as described. Some dishes can be gluten free – please enquire with your server for further details

*The*  
*Conservatory*  
at the Melbreak

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GUEST WIFI