

# melleford

our dishes are freshly prepared to order, so your meal may take a little longer to arrive, especially during busy periods

## BREAKFAST – served all day

### FULL ENGLISH BREAKFAST 15.25

hearty breakfast plate with your choice of meat, vegetarian, or vegan options

### SMALL ENGLISH BREAKFAST 11.00

breakfast plate with your choice of meat, vegetarian, or vegan options

### FRENCH TOAST 8.75

brioche french toast cooked in pistachio crème anglaise, toasted pistachios, cherry compote, pistachio mascarpone cream, blueberries and a drizzle of new forest honey

### MARMITE MUSHROOMS 11.75

sautéed oyster mushrooms with marmite and white wine, served on bakery toasted sourdough with rocket and a softly poached egg

### AVOCADO ON TOAST 9.95

bakery sourdough toast topped with smashed avocado, harissa, and beetroot hummus, finished with vine tomatoes and a softly poached egg  
add back bacon or severn & wye smoked salmon 3.75

### BACON OR SAUSAGE CIABATTA 7.25

warm ciabatta roll filled with your choice of heathfield manor bacon, sausage, or a vegan/vegetarian/gluten-free alternative, add fried egg or mushrooms – 1.50

### BACON OR SALMON HOLLANDAISE 11.50

toasted brioche topped with avocado and your choice of crispy bacon or smoked salmon, finished with softly poached egg and a rich hollandaise sauce

### TWO EGGS ON TOAST 6.95

free-range eggs served on bakery toasted sourdough, prepared fried, scrambled, or poached to your liking  
add back bacon or severn & wye smoked salmon – 3.95  
add flat mushrooms 1.50

### GRANOLA BOWL 7.95

house-made granola with fresh seasonal fruit, coconut yoghurt, tonka bean and chia seeds  
add a pot of new forest honey 1.00

### SMOKED HADDOCK KEDGEREE 12.75

flaked smoked haddock served with flavoured rice, peas, and spring onion, finished in a katsu sauce and topped with a softly poached egg

### SHAKSHUKA 11.50

poached egg nestled in a rich sauce of slow-cooked tomatoes, olive oil, onion, and garlic, delicately spiced with cumin, smoked paprika, caraway seeds, and oregano, topped with feta and crispy chickpeas, served with toasted sourdough  
add chorizo 2.50

## LUNCH

### HOUSE-SEASONED DRY-AGED BEEF BURGER 16.95

handcrafted dry-aged steak patty, bakery toasted brioche bun, crisp gem lettuce, pickled gherkins, smoked aioli and melted american cheese, accompanied by golden skin-on fries

### KOREAN CHICKEN BURGER 16.95

chicken marinated in korean sauce, crunchy hot honey celeriac slaw, american cheese, crisp gem lettuce, finished with kewpie mayonnaise in a bakery toasted brioche bun, accompanied by golden skin-on fries

### HOUSE SEASONED VEGAN BURGER 16.95

beyond meat patty layered with vegan cheese, crisp lettuce, gherkins, and smoked vegan mayo in a bakery brioche-style bun, accompanied by golden skin-on fries.

### SUSHI BOWL 15.95 vga

vibrant bowl of seasoned sushi rice layered with avocado, edamame beans, prawns, smoked salmon, and crisp radish, finished with nori, pickled ginger, and a sprinkle of sesame seeds

### HOT HONEY CHORIZO FLATBREAD 11.50

warm flatbread topped with hot honey glazed chorizo, whipped labneh, spinach, crispy chilli beef, and a softly poached egg.

### HOISIN PORK FLATBREAD 11.50

tenderloin pork fillet served on warm flatbread with crisp salad, carrot, spring onion, a drizzle of hoisin sauce, and a sprinkle of sesame seeds

### KOREAN CHICKEN FLATBREAD 11.50

marinated chicken in korean sauce served on warm flatbread with celeriac slaw, fresh salad, and a drizzle of kimchi mayonnaise, finished with sesame seeds

### MUSHROOM SHAWARMA FLATBREAD 11.50

shawarma-spiced roasted mushrooms served on warm flatbread with turmeric mayo, fresh salad, roasted vegetables, and a drizzle of sriracha mayonnaise

## SIDES

poached/fried egg 1.50

smoked back bacon 3.75

severn & wye smoked salmon 3.75

golden skin on fries 4.25

please advise if you have any allergies or dietary requirements