

MELLEFORD

BREAKFAST & LUNCH

SIGNATURE BRUNCH

French Toast 8.95

brioche toast cooked in pistachio creme anglaise, toasted pistachios, cherry compote, pistachio cream and new forest honey

Shakshuka 11.50

poached egg in a spiced tomato & pepper sauce, crumbled feta, crispy chickpeas and served with sourdough
add chorizo 2.50

Marmite Mushrooms 11.75

oyster and chestnut mushrooms with white wine, cream, marmite served on sourdough and rocket with a poached egg

Bacon or Salmon Hollandaise 11.75

brioche topped with avocado, softly poached egg and rich hollandaise sauce

BREAKFAST CLASSICS

Full English Breakfast 15.25

hearty plate with choice of meat, vegetarian or vegan options

Small English Breakfast 11.00

breakfast plate choice of meat, vegetarian or vegan

Bacon or Sausage Ciabatta 7.50

choice of back bacon, sausages, vegan/vegetarian sausage, gluten free sausages
add fried egg or mushrooms 1.50

Two Eggs on Toast 6.95

poached, fried or scrambled on bakery sourdough
add back bacon or smoked salmon 3.95

FRESH & LIGHT

Avocado on Toast 9.95

harrissa spiced avocado, roasted vine tomatoes, beetroot hummus, bakery sourdough
add smoked salmon or back bacon 3.95

Granola Bowl 7.95

coconut yoghurt, seasonal fruit, tonka bean and chai seeds.
add pot of new forest honey 1.00

BRUNCH SPECIAL

Smoked Haddock Kedgeree 12.75

katsu flavoured rice, peas, spring onion and topped with poached egg

LUNCH FAVOURITES

Korean Chicken Burger 16.95

hot honey slaw, kewpie mayo, brioche bun, lettuce, served with skin on fries

Sushi Bowl 15.95

prawns, salmon, edamame beans, avocado, radish, pickled ginger with nori and black sesame seeds

BURGERS

House-Seasoned Dry-Aged Beef Burger 16.95

hand pressed patty, brioche bun, american cheese, gherkins, gem lettuce, house smoked aioli, skin on fries

Halloumi & Mushroom Burger 16.95

book n bucket halloumi, chilli jam, gem lettuce, flat mushroom, avocado, brioche bun, skin on fries

ARTISAN FLATBREADS

Hot Honey Chorizo Flatbread 11.50

chorizo, hot honey, lebnah, spinach, poached egg, crispy chilli

Korean Chicken Flatbread 11.50

kimchi mayonaise, salad leaves, miso celeriac slaw, sesame seeds

Mushroom Shawarma Flatbread 11.50

roasted vegetables, turmeric mayo, salad leaves, sriracha mayo

SIDES

Smoked Back Bacon 3.95

Poached / Fried Egg 1.50

Severn & Wye Smoked Salmon 3.95

Golden Skin-On Fries 4.25

PLEASE INFORM A MEMBER OF OUR TEAM OF ANY ALLERGIES.

MELLEFORD

APERITIFS, LUNCH & DESSERTS

APERITIFS

Aperol Spritz 10.50

italian aperitif blending aperol, prosecco, and soda, served over ice with a slice of fresh orange

Hugo Spritz 11.50

refreshing blend of elderflower liqueur, prosecco, and soda, infused with fresh mint and lime

Bloody Mary 10.50

classic brunch cocktail crafted with premium vodka, spiced tomato juice, lemon, and a hint of celery salt and tabasco, served over ice

LUNCH *served all day*

Salmon & Crayfish Ciabatta 12.00

lebnah, spinach, olive oil, lemon zest

Halloumi & Avocado Ciabatta 11.00

sliced avocado, chilli jam, lettuce, book n bucket halloumi

Wiltshire Ham & Cheese Ciabatta 11.00

book n bucket gouda cheese, hot honey mustard mayo, rocket

Bacon & Brie Ciabatta 12.00

chilli jam, rocket, book n bucket brie, hot honey

Salmon & Crayfish Salad Bowl 14.00

Halloumi & Avocado Salad Bowl 13.00

Chicken & Bacon Salad Bowl 13.00

salads are served with mixed grains, leaves, radish, tomatoes, carrot and spring onion and a choice of italian, balsamic or honey & mustard dressing

add fries 4.25 or kimchi 1.50

DESSERTS

Apple Crumble 6.95

spiced apples, buttery crumble, new forest vanilla ice cream

Chocolate Brownie 6.95

fudgy brownie, salted caramel ice cream, salted caramel sauce

Lemon Pudding 6.95

lemon sauce and new forest vanilla ice cream

Chocolate & Salted Caramel Bomb 6.95

Salted caramel ice cream in dark chocolate, white chocolate swirl, toffee fudge

2 Scoops of New Forest Ice Cream 4.95

strawberry, vanilla, choc chip, or salted caramel with choice of sauce

Chocolate Brownie Sundae 6.95

served with new forest chocolate ice cream, whipped cream, marshmallows and caramel sauce

Biscoff Sundae 6.95

biscoff ice cream, biscoff crumb, biscoff sauce, marshmallows, whipped cream and biscoff crumble

Affogato 4.90

vanilla ice cream, double shot espresso, biscotti

Liquor Coffee 8.95

premium liquor, coffee, lightly whipped cream, choice of jameson irish whiskey, martell vs cognac, scotch whiskey, baileys

Moscato Dessert Wine (75ml)

5.00

GLUTEN FREE OR VEGAN DESSERTS OPTIONS AVAILABLE.