

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 – 13.95

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

FRENCH TOAST 8.75

golden brioche french toast served with seasonal fruits, toasted flaked almonds, and a pot of maple syrup

MARMITE MUSHROOMS 11.75

sautéed oyster mushrooms with a hint of 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 6.95

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

SMOKED SALMON PAN HASH 11.50

severn & wye hot smoked salmon served with pan-fried potatoes, spinach, spring onion, and capers, topped with a softly poached egg

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 – 3.75

GRANOLA BOWL 7.50

house-made granola with fresh seasonal fruit, coconut yoghurt, tonka bean, and chia seeds

add a pot of Noble Bee honey – 1.00

SMOKED HADDOCK KEDGEREE 12.50

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

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.

CRAB BRIOCHE ROLL 16.50

freshly picked south coast crab dressed in a lemon and saffron mayonnaise, lifted with preserved lemon, and served in a soft brioche roll.

accompanied by golden skin-on fries

SUSHI BOWL 14.95 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

HOISIN DUCK FLATBREAD – 11.50

tender shredded duck 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

CROQUE MONSIEUR 16.00

toasted sourdough layered with wiltshire ham or smoked aubergine, dijon mayonnaise and creamy béchamel, accompanied by golden skin on fries

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