

# Melin

CHIGWELL

# Brunch

2 COURSES SERVED WITH UNLIMITED PROSECCO OR COCKTAILS  
(2 HOUR TABLE ALLOCATION)

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## STARTERS

### MIXED MEZE - N

A platter with hummus, tarama, cacik, kisir and baba ghanush

### FALAFEL - V

Deep fried fritters made from chickpeas served with hummus and mint yoghurt dip

### HALLOUMI, CHICKEN & WALNUT KOFTE - N

Minced chicken, halloumi and walnut kofte served on beetroot hummus with a tomato and basil sauce (3pcs)

### LAMB KOFTE

Minced Welsh lamb kofte served on beetroot hummus with a mint chilli yoghurt dip (3pcs)

### CRISPY CALAMARI

Tender, lightly battered fried squid served with a lime aioli

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## MAIN COURSE

### CHICKEN THIGHS

Succulent grilled boneless chicken thighs marinated in a special blend of herbs and spices, served with a side salad

### LAMB ADANA

Minced lamb combined with a special blend of herbs and spices, served with a side salad

### GRILLED SALMON - GF

A grilled fillet of salmon served with a creamy mashed potato, french beans and a seafood veloute sauce

### CHICKEN & MUSHROOM TAGLIATELLE

Ribbon style pasta cooked with chicken and mushrooms in a creamy sauce

### GRILLED HALLOUMI AND MIXED VEGETABLES - GF, N, V

Charcoal grilled halloumi and mixed vegetables served with a romesco sauce

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## DESSERT

### VANILLA CHEESECAKE

A thick layer of soft, rich and creamy vanilla flavoured cream cheese on a biscuit base

### CHOCOLATE FUDGE CAKE

A rich and indulgent chocolate sponge covered and filled with a smooth chocolate ganache, served with a vanilla ice cream

GF - GLUTEN FREE

N - CONTAINS NUTS

V - VEGETARIAN

VF - VEGAN

Our dishes may contain or have come in contact with nuts, soybeans, milk, eggs, fish and shellfish. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A compulsory service charge of 12.5% will be added to your bill for 4 or more guests.