THE MELUSINE

HAPPY HOUR

£1.25 oysters & £10 glass of chilled bubbles

3pm–6pm

APERITIF

Berry Breeze **12.5** Nytimber Rose **15** Nytimber Classic Cuvee **13**

BREAD & SMALL THINGS

sourdough bread with extra virgin olive oil, petimezi **5**

to add to your bread: octopus butter **3**| taramosalata **3** |greek mixed olives **6** | olive oil, trikalinos bottarga, peach **8**

Most dishes are designed for sharing

- celine (brittany) rock oysters (3/6/12), trout roe, seaweed vinaigrette **13** / **24** / **46**
- irish rock oysters (3/6/12), shallot vinaigrette **14 / 27 / 49**

large prawns (4), aioli **13**

scottish langoustines (3), peach flavoured mayonnaise **19**

chalk stream trout gravadlax, tomato gazpacho, capers, pea shoots, almonds flakes, pomegranate molasses **15**

hand picked white crab meat, torn burrata, orange, fennel, crab bisque dressing **19**

seafood platter (oysters, scallops, large prawns, langoustines, grilled fish, clams, cod cheeks, mussels , gravadlax) **72**

Ideal for two | add 4 extra oysters +15

taramosalata, broccoli, crispy sweet potato, pickled radish, red pepper dressing **10**

roasted peeled prawns, seared lamb carpaccio, basil and marjoram pesto **16**

brown crab risotto, walnut and pumpkin seed granola, fennel tops, chilli oil **15**

home salted coley fritters, courgette and wild garlic leaf puree, salsa verde, pumpkin seeds, peashoots **14**

crispy cod cheeks and smoked trout gnocchi carbonara, rainbow swiss chard **19**

diver caught scottish scallops, saute spinach and spring onions, jersey fromage blanc **22**

cuttlefish, cornish potatoes, spring greens, citrus zest, soft boiled egg, aioli **18**

monkfish on the bone, marinated in soy and miso, english fresh pea casserole, smokey red chicory tzatziki **30**

grilled octopus tentacle, fava, salty fingers, grumolo leaves **34**

cod fillet, warm salad of globe artichoke, leeks, avgolemono **28**

grey mullet fillet, grilled apricots, capers, citrus dressing **26**

ADDITIONAL DISHES FOR THE TABLE

triple cooked chips, oregano & salt **7**

to add to your chips Aioli **2** peach mayo **2** Taramosalata **3**

green beans, grilled honey chicory, radicchio, shaved fennel, orange, chilli and lime dressing **10**

warm potato, broad beans, egg, little gem, olives and pickled wild garlic stem salad nicoise **8**

roasted beetroots, apricot and sweet corn relish, capers, seasonal leaves **10**

italian cuore del vesuvio tomato salad, melon, soft feta spread, psaltyras messinian olive oil **12**

Please inform us if you have any allergies. Discretionary service charge of 13.5% will be added to your bill. VAT at standard rate. We are a cashless restaurant