

# THE MELUSINE

## APERITIF

strawberry gin sour 12  
(sweet & sour)

cucumber and yuzu margarita 12  
(sour)

pineapple daiquiri 13  
(sweet & sour)

## TO START

taramosalata 4

sourdough bread

extra virgin olive oil, petimezi 4

octopus butter 6

greek mixed marinated olives 6

## CRUSTACEAN AND RAW BAR

maldon oysters (3/6/12), shallot vinaigrette 13/24/42

carlingford oysters (3/6/12), shallot vinaigrette 11/20/39

crevettes (4), aioli 13

scottish langoustines (4), seaweed mayonnaise 17

grilled razor clams (5), tomato, shallot and garlic relish, citrus dressing 17

grey mullet ceviche, cuore del vesuvio and white peach gazpacho, capers, celery cress, roasted nibbed almonds 15

seafood platter (oysters, langoustines, crevettes, scallops, mussels, chalk stream trout ceviche) 59

## SMALL PLATES

taramosalata, grilled broad beans, sweet potato, pickled radish, pea shoots, roasted red pepper dressing 10

steamed dorset cockles, sauteed spinach, tropea onions confit, grilled sourdough bread 13

mussels, roasted pork shoulder, king oyster and shiitake mushrooms, tarragon flavoured bruschetta 14

grilled cod cheeks and smoked chalk stream trout carbonara, rainbow swiss chard 14

diver caught scallops, courgette puree, hazelnut and pumpkin seed granola, citrus salsa verde 14

crab risotto, salted pumpkin seeds, fennel tops 15

## BIG PLATES

skate wing, smoked haddock and corno pepper relish, mixed leaves 19

john dory fillet, a warm salad of vanilla beans, fennel, capers and mixed herbs 27

grilled seabass fillet, fresh peas, candy beetroot tzatziki 30

whole octopus tentacle, fava, radicchio, salty finger dressing 32

## SIDES

triple cooked chips, oregano, salt 7

2 way fennel (roasted and raw), feta and yoghurt cream, orange chili and lime dressing 7

warm potato, chicory, little gem, sorrel and tonnato sauce salad 8

## AFTERS

blue cheese ice cream, olive oil 8

apricot sorbet, coconut broth, sesame and coriander oil, roasted coconut chips 8

cherry ice cream, madeleine, citrus syrup 8

chocolate and tahini tart, berry compote 8

polenta and pistachio cake 'tiramisu', citrus mascarpone cream, coffee syrup 8

white chocolate and white flat peach cheesecake, peach sauce 8

manouri saganaki, cuore del vesuvio tomato and basil sorbet 8

selection of 3 cheeses 12

## DIGESTIVE

almond old fashioned 12

'The Juliette' 11  
(Salted Caramel Espresso Martini)

fig out of the water 12  
(sweet and sour)

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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