

THE MELUSINE

APERITIF

- negroni, 58&co gin, 1757 vermouth rosso, campari 10
'the bees knees', salcombe gin, yuzu sake, elderflower and honey syrup, lemon juice, egg white 10
'the tidal plum', tidal rum, plum sake, creme de cassis, plum bitters, lime juice, egg white 11

RAW BAR

- fine de claire (each), shallot vinaigrette 2.8
louet feisser oysters (each), shallot vinaigrette 3.9
butterflied large scottish langoustine, home made pepper ketchup (each) 5.8
chalk stream trout ceviche, roasted sweet potato, seaweed and lime broth, shallot, coriander, nibbed almonds 13

SMALL PLATES

- sourdough bread, extra virgin olive oil, petimezi 3
taramosalata, chicory, trombetta courgettes, pea shoots 6
feta infused labneh, elephant bean sauce, fennel oil, sesame, pink fur potato crisps 8
fish soup, fennel oil, aioli 9
steamed trout, avgolemono sauce, nori mayonnaise 10
crab risotto, roasted melon seeds, fennel tops 13
cockles, grilled pork, parsnip skordalia, purple kale 13
diver caught scallops, candy beetroot, delica pumpkin, roasted walnuts 14

MAIN COURSES

- mackerel fillet, butternut squash ravioli, tomato sauce 16
grey mullet fillet, aubergine and caramelised shallots moussaka, tzatziki 25
octopus, fava, watercress pesto, mesclun leaves 29
whole plaice, seasonal leaves, roasted sweet potato dressing 30
monkfish, mussel and smoked chalk stream trout 'carbonara' sauce 32

SIDES

- triple cooked chips, oregano, salt 5
cornish potatoes, ruby chard and spring onions 6
datterini tomatoes, green beans, citrus dressing dressing 7

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