

# THE MELUSINE

## APERITIF

Sour cherry negroni 11  
(Bitter)

pear and ginger sour 12  
(Sweet and Sour)

yuzu and sage margarita 12  
(Sour)

## TO START

sourdough bread

extra virgin olive oil, petimezi 4  
cantabrian anchovy butter 6

greek mixed marinated olives 6

## RAW BAR

maldon rock oysters (3/6/12), fig leaf shallot vinaigrette 9/17/33

kumomoto oysters (3/6/12), fig leaf shallot vinaigrette 11/19/35

crevettes (4), aioli 12

scottish langoustines (4), miso mayonnaise 17

chalk stream trout ceviche, pomegranate, spiced miyagawa satsuma juice, capers, coriander, roasted cobnuts 13

seafood platter (oysters, langoustines, crevettes, scallops, mussels, chalk stream trout ceviche, smoked blue fin tuna) 56

## SMALL PLATES

taramosalata, salsify, pickled mooli, salsify crisps 7

red mullet fish soup, soft boiled egg, bottarga seasoning 10

scottish diver caught scallops, smoked celeriac puree, hazelnut and pumpkin seed granola, citrus salsa verde 14

crab risotto, melon seeds, fennel tops 15

mussels, king oyster and pied de mouton mushrooms, rump of beef, grilled tarragon flat bread 16

cod cheeks and smoked blue fin tuna carbonara, rainbow swiss chard 18

## BIG PLATES

skate wing, delicata pumpkin puree, vanilla beans, collard greens, jersey fresh crème cheese 21

monkfish, smoked aubergine puree, grilled chicory, miso mayonnaise 28

brill fillet, elephant bean casserole, cornish greens, black autumn truffle 29

cornish top side shoulder blue fin tuna loin, fava, mesclun leaves, red swiss chard stem and salty finger dressing 32

## SIDES

triple cooked chips, oregano, salt 6

2 way fennel (roasted and raw), goats labne, orange chili and lime dressing 7

french beans, kohlrabi, red chicory, little gem, roast carrots, sorrel salad 7

## AFTERS

blue cheese ice cream, olive oil 7

chocolate and tahini tart, berry compote 7

baked cheesecake, pear sorbet, mirabelle plum sauce 7

tomato sorbet, feta saganaki, sesame seeds and orange blossom honey 7

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

selection of 3 cheeses 12

## DIGESTIVE

'The Juliette' 11  
(Salted Caramel Espresso Martini)

maple 'old fashioned' 11

fig out of the water 12  
(sweet and sour)

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