

THE MELUSINE

APERITIF

negroni 10
(Bitter)

apricot and honey sour 11
(Sweet and Sour)

cucumber and yuzu margarita 11
(Sour)

TO START

sourdough bread
extra virgin olive oil, petimezi 4
octopus butter 6

greek mixed marinated olives 6

RAW BAR

maldon oysters (3/6/12), fig leaf shallot vinaigrette 10/19/37

crevettes (4), aioli 12

scottish langoustines (4), miso mayonnaise 16

chalk stream trout sashimi, roasted pepper 'gazpacho', broad beans, scotch bonnet 13

seafood platter (oysters, crevettes, langoustines, mussels, scallops) 49

PLATES

taramosalata, breakfast radishes, watercress, squid ink shallots 7

crispy cod cheeks, spinach and ricotta ravioli, braised round shallots, chervil gremolata 13

diver caught scallops, curried coconut cream, wilted spinach, spiced popcorn 14

grilled mackerel, rump of beef, tzatziki, vanilla beans, herbs 14

smoked trout, mussels, red emerald potatoes, sauce gribiche, chives 14

crab risotto, melon seeds, fennel tops 15

halibut fillet, scottish girolles, jersey fromage blanc, coleslaw 24

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

grilled octopus tentacle, baby potato, oyster mushroom, crispy capers 31

whole plaice, roast fennel, corno peppers and yellow peach warm salad 45

SIDES

triple cooked chips, oregano, salt 6

cuore del vesuvio tomatoes, romana courgette, whipped feta, 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

marinated peach, rosehip puree, greek yoghurt sorbet, salted almond crumble 7

baked cheesecake, peach and turmeric sorbet 7

neal's yard cheeses 12

DIGESTIVE

'The Juliette' 11
(Salted Caramel Espresso Martini)

poseidon 11
(Seaweed old fashioned)

bitter truth 12
(Bitter)

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