

The Melody

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Sunday Roast

Available every Sunday 12.00-17.00

Sunday Roast from £19.99

2 Courses for £24.99

3 Courses for £29.99

Children's Roast £11.99

STARTERS

Gently Cured Scottish Fillet of Salmon glazed with a Smoky Red Miso Paste, Crème Fraiche, Salmon Caviar and Samphire , Dashi Gelée and Coral

Artichoke Salad ,Classic Baby Purple Artichoke Heard Bounded with Truffle and Honey Dressing served with Micro Vegetables, Leaves and Ash Log Snow (V)

Black Truffle Potato Fondant served with Thyme Sand & Pickled Micro Vegetables (V)

Asian Style Ham Hock Croquette, Sweet Corn Puree, Spicy Tomato Concasse & Coriander

MAIN COURSE

Slow Roasted Sirloin of Beef & Rosemary Gravy

Braised Leg of Lamb & Rosemary Gravy

Roasted Free Range Maize Fed Chicken Breast & Red Wine Jus

(All Served with Yorkshire Pudding, Glazed Carrots, Roast Potatoes)

Creamy Ceps Risotto Covered with a Foggy Truffle Foam, served with Sautéed Mushroom & Golden Sheet (V)

Tender Confit Cod Loin served with Spicy Squid Paella, Black Cod Brandade & Pil-Pil Emulsion

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DESSERT

Dark Chocolate and Bitter Core Orange Fondant served with Homemade Ice-cream

Traditional Lemon Tart served with Confit Lemon and Tarragon

Violet Creme Brûlée served with Green Apple Fluid Gel

Warm Bread and Butter Pudding, Coconut, Mango and Peach

Selection of Sorbets & Ice Creams