

MENU

Artichoke Salad (V) £8.50

Classic Baby Purple Artichoke Heart bounded with Truffle & Honey Dressing served with Micro Vegetables, Leaves & Ash Log Snow

Loire Valley Foie Gras £12.50

Pan Seared Foie Gras with Glazed Chicken Wing, Orange Gel, Squid Ink Brioche Crumb (soil), Dehydrated Grapes & Madeira Jus

Smoked Red Miso Salmon £8.50

Gently Cured Scottish Fillet of Salmon glazed with Smokey Red Miso Paste, Creme Fraiche, Salmon Caviar & Samphire, Dashi Gelée & Coral

Hunting Chestnuts (V) £6.95

Warm Chestnuts Arancini served in a Deep Forest Box with Dates & Saffron Dipping

Black Truffle Potato Fondant (V) £8.95

Creamy & Warm Potato Fondant served with Thyme Sand & Pickled Micro Vegetables

Devon Scallops £9.50

Pan Fried Devon Scallops served with Sweet Potato & Curry Puree, Chorizo & Confit Lemon, and Crunchy Peanuts

Mains

Ceps Risotto (V) £16.95

Creamy Ceps Risotto covered with a Foggy Truffle Foam, served with Sautéed Mushroom & Golden Sheet

Deep Forest (V) £12.50

Wild Mushroom Tartelette served with Caramelized Mushrooms, Mushroom Paper, Pine Meringue & Mushroom Brioche

Corn Fed Chicken Breast £15.95

Water Bath Corn Fed Chicken Breast served with Spicy Polenta, Sautéed Girolle & Sautéed Wild Mushrooms

Pork Cheek £14.95

Gently Cooked Pork Cheek served with Smoked Potato Mash, Piquillo Peppers, Caviar Jus & Thyme Sand

Duck Journey £19.50

Middle East Roasted Baba Ghanoush, Slow Cooked Duck Breast, Tamarind Sauce, Confit Duck Breast Leg served with Confit Pear & Ginger

Lamb Rump £17.50

Lamb Rump served with Asparagus, Morel Mushrooms, Wild Garlic & Red Wine Jus

12 oz 28 Day Aged Rib Eye Steak £29.50

24oz 28 Day Aged Rib Eye Steak (For 2) £59.00

All served with Truffle Mash Potatoes or Triple Cook Chips, Rocket Salad with a Choice of Sauce:

Green Peppercorn, Red Wine, Béarnaise or Garlic Butter

Cornish Monkfish £18.00

Cornish Pan-Fried Monkfish served with Curried Cauliflower Couscous, Lotus Crisp and Coriander

SIDE DISHES

Any additional Side costs £4.00

Mashed Potato Crispy French Fries

Chilli and Garlic Broccoli

Roasted New Potatoes Sautéed Spinach

Tomato & Shallot Salad

(V) Suitable for vegetarians. If you have any dietary requirements or are concerned about food allergies, e. g. nuts, you are invited to ask one of our team members for assistance when selecting menu items

DESSERTS

Frangipane	£7.50
Almond, Mixed Berries, Beetroot & Raspberry Sorbet	
Eton Mess	£6.50
Fresh Strawberries, Dry Violet Meringue and Semi Whipped Cream	
Smoked Chocolate Brownie	£6.50
Creamy Dark Chocolate Brownie served with Rum Ice Cream	
Marinated Pears	£6.50
Lemongrass, Ginger & Oats (Soil), Yoghurt Espuma, Lime Powder	
Selection of Ice Cream & Sorbet	£5.95
3 Scoops of Ice Cream or Sorbet	

The Melody
 153 
Restaurant & Bar