

MENU

Starters

Hot Smoked Salmon **£10.50**

Hot Smoked Salmon with Garlic Aioli, Crispy Shallots & Baby Gem Lettuce

Heirloom Tomato Salad (V) **£9.50**

Salad of Heirloom Tomato with Salsa Verde, Olive Oil Croutons & Black Olive Crumb

White Fish Chowder **£10.00**

White Fish Chowder with Fish Flakes & Sweetcorn

Butternut Squash (V) **£9.50**

Butternut Squash cooked in Brown Butter with Goats Cheese, Carrot Puree & Thyme Bread Crumbs

Fresh Crab **£11.50**

Fresh Crab, Deshelled with Avocado Puree, Pickled Shallots, Fresh Apple & Radish with Watercress & Tapioca Cracker

Ham Hock Terrine **£9.50**

Ham Hock Terrine with Spiced Tomato Chutney & Toasted Ciabatta

(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

Mains

Seabass Fillet **£18.00**

Roasted Sea Bass, Cauliflower Puree, Tender Stem Broccoli, Shaved Fennel & Dill Dressing

Lamb Cutlets **£22.00**

Pan Fried Lamb Cutlets, Potato Puree and Roasted Hispi Cabbage with a Lamb Jus

Free Range Chicken Breast **£20.50**

Chicken Breast, Charred Sweetcorn & Braised Leek, Gratin Potato & Chicken Jus

Pork Belly **£19.00**

Braised Pork Belly, Red Pepper Coulis, Confit Shallots, Pork Jus & Patatas Bravas

Butternut Squash Risotto (V) **£18.50**

Roasted Butternut Squash Risotto with Crispy Sage

Agnolotti Pasta (V) **£18.50**

Agnolotti Pasta , Roasted Aubergine, Kale & Pumpkin Seeds with a Herb Pesto Sauce & Ricotta

12 oz 28 Day Aged Rib Eye Steak **£29.50**

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

All served with Mash Potatoes or Dauphinoise Chips, Mixed Leaf Salad with a Choice of Sauce:

Green Peppercorn, Blue Cheese Sauce or Garlic Butter

SIDE DISHES

£4.00

Mashed Potato Dauphinoise Chips

Chilli and Garlic Broccoli Hispi Cabbage with Salsa Verde

Roasted New Potatoes Mixed Leaf Salad

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DESSERTS

Milk Chocolate Iced Parfait	£6.50
With a Dark Chocolate Mousse & Caramelized Banana	
Classic Vanilla Cheesecake	£6.50
Vanilla Cheesecake with Fruit Compote & Strawberry Ice Cream	
Vanilla Brulee	£6.00
with Homemade Biscotti and Seasonal Fruits	
Blueberry Panna Cotta	£6.00
Blueberry Panna Cotta with Roasted Granola	
Apple Terrine	£6.50
Apple Terrine with Hot Puff Pastry & Toffee Sauce	
Selection of Ice Cream & Sorbet	£6.00
3 Scoops of Ice Cream or Sorbet	
Vanilla, Chocolate, Strawberry, Salted Caramel, Mango, Lemon	
Cheese Plate	£12.00
Blue Cheese, Cheddar & Camembert, with Celery Salad, Hot Cheese Fritter & Ciabatta Crisps	

The Melody
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Restaurant & Bar

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