

To Start

Beetroot Sashimi
Tempura Fig, Pine Nuts, Balsamic
£13.50

Melody Mackmyra Whisky Cured Salmon
Lemon Balm, Buttermilk, Cucumber
£14.00

Wild Mushrooms
Faro Risotto, Parmesan, Wood Sorrel
£13.50

Confit Duck & Foie Gras Terrine
Pickled Cherries, Duck Fat Popcorn, Calvados Jelly
£14.50

Seared Pigeon Breast
Crispy Leg, Sweetcorn, Black Pudding
£14.50

Hand Dived Scallop
Strawberry Gocujang, Daikon, Shiso, Nori
£17.50

The Melody

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DESSERTS

Chocolate Melody with a Whisky Kiss
Cherry, Pistachio, Tonka Bean
£10.50

Japanese Cheesecake
Mango, Honeyberries, Guava, Yuzu
£9.50

Warm Parsnip Cake
Apple, Creme Anglaise, Pumpkin Spice
£9.00

Cheese Plate
A Selection of British & Irish Cheeses
Crackers, Oatcakes, Chutney
£14.50

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**MAIN
COURSE**

Mangalitzza Pork

Beetroot, Blackberries, Red Chicory, Pink Fir Potatoes
£29.50

Ledaig Rioja Cask Whisky Aged Highland Wagyu
Pumpkin, Shallot, Bone Marrow Mash, Szechuan Pepper
£42.50

Salt Aged Duck

Carrot, Vadouvan, Lentils, Cauliflower
£32.50

Line Caught Bass

Lobster Minestrone, Shellfish Bisque, White Beans, Kale
£34.00

Miso Glazed Monkfish

Ginger & Porcini Dashi, Girolles, Turnip Cavalo Nero
£32.00

Butternut Squash

BBQ Leek, Truffle, Hazelnut, Baron Bigod
£25.00

Sides All £6.00

Pink Fir Potatoes, Truffle Hollandaise
Dressed Leaves & Slow Roast Tomatoes
Tender stem Broccoli Chili, Garlic & Sesame