

MENU

Cold Starters

Autumn Orchard (V)	£9.00
Recreation of a Autumn Orchard, Baby Pumpkin & Almond Baby Beetroot & Cocoa, Pickled Micro Vegetables	
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
Traditional Foie Gras Terrine playing "Il Fait Chaud ou Il Fait Froid" served with Sautéed Mushroom. Picked Mushroom, Baby Shallot Rings & Port Reduction	
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	

Warm Starters

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	
Duck Consommé	£9.95
Traditional Duck Consommé with False Potato Gnocchi, Sautéed Mushroom & Truffle Explosion	
Devon Scallops	£9.50
Pan Fried Devon Scallops served with Sweet Potato & Curry Puree, Chorizo & Confit Lemon, and Crunchy Peanuts	

Mains

From the orchard:

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	

(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

From the land:

Corn Fed Chicken Breast **£15.95**

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

Pork Fillet **£14.95**

Gently Cooked Pork Fillet 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 Shoulder **£18.50**

Slow Cooked Lamb Shoulder, Cumin Lentils, Burnt Baby Onions. Vegetables & Chimichurri

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

From the sea:

Cornish Monkfish **£18.00**

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

Lobster Ravioli **Starter £10.00** **Main £19.00**

Homemade Lobster Ravioli served in a Samphire Bed, Sea Foam and Caviar

Confit Cod Loin **£15.00**

Tender Confit Cod Loin served on a Spicy Squid Paella, Black Cod Brandade & Pil Pil Emulsion

Roasted Hake **£16.00**

Roasted Fillet of Hake served with Raindrop Cake, Chanterelle Duxelle, Ice Lettuce

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

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DESSERTS

Eggs Royal	£7.50
Bread and Butter Pudding, Coconut, Mango and Peach	
Our Carrot Cake	£7.50
Eton Mess	£6.50
Fresh Strawberries, Dry Violet Meringue and Semi Whipped Cream	
Smoked Chocolate Brownie	£6.50
Creamy Dark Chocolate Brownie served with Rosemary and Clementine Sorbet	
Vanilla Cheese Cake	£6.50
White Chocolate and Vanilla Cheese Cake served with Mango Sorbet	
Selection of Ice Cream & Sorbet	£5.95
3 Scoops of Ice Cream or Sorbet	

The Melody
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Restaurant & Bar

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