

Melody at St Paul's Sample Menu

Cold Starters

Autumn orchard (v) £9

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*

Main courses

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*

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

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

Cornish pan-fried monkfish served with curried cauliflower couscous, lotus crisp and coriander

Lobster ravioli starter £10 main £19

Homemade lobster ravioli served in a samphire bed, sea foam and caviar

Confit cod loin £15

Tender confit cod loin served on a spicy squid paella, black cod brandade & pil pil emulsion

Roasted hake £16

Roasted fillet of hake served with raindrop cake, chanterelle duxelle, ice lettuce

Side dishes

Any additional Side costs £4

Mashed potato crispy French fries

Chilli and garlic broccoli

Roasted new potatoes sautéed spinach

Tomato & shallot salad

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

(V) suitable for vegetarians