



THE MELUSINE

When it comes to fish the fresher the better, which is why our catch comes directly from 21 skippers around the British Isles.

Seasonal, sustainable, and sourced by experienced fishermen, our menu follows shoal and tide.

raw bar

Malden rock oyster (each)	2.5	Hand picked crab meat	10
Shallot vinaigrette		Lemon Mayonnaise	
Cherrystone clams (each).	3	Langoustines (3)	15
Tomato and ginger vinaigrette		Jalapeno mayonnaise	
Jersey rock oyster (each)	4	Chalk stream trout	10
Flying fish roe, lime		Ginger, red pepper and seaweed	

small plates

Sourdough baguette, extra virgin olive oil, petimezi	3
Taramosalata, seasonal root vegetables, black sesame seeds	5
Roasted beetroots, burrata (v)	8
Salted pork neck, grilled whiting, Jerusalem artichoke cream	9
Skate wing & smoked salmon rillettes, chicory and watercress	9
Mussels, wild mushrooms, lovage, spenwood cheese	10
Cockles, lentils, lamb prosciutto, salsa verde	11
Scallops, fava, charred spring onions	11
Orzo, slow cooked vanilla beans, cavolo nero, curd cheese (v)	12
Crispy squid, grilled cold smoked rump, courgette carpaccio, cep oil	15

big plates

Battered whiting, chips, lemon mayonnaise, homemade ketchup	15
Grilled Scottish mackerel fillets, marinated fennel, lemon	15
Cornish skate wing, herbs, celery, lime, en papillote	23
Roasted whole lemon sole, caper and red pepper dressing (for 3/4)	76

sides

Triple cooked chips, oregano salt	4
Confit potatoes	5
Grilled pumpkin & purple cabbage, Cashel blue dressing, pumpkin seeds	6
Radicchio, walnuts, anchovy dressing	6

Please inform your waiter if you have any allergies or special dietary requirements.
A discretionary service charge of 12.5% will be added to your bill. VAT at standard rate.