

# THE MELUSINE

**HAPPY HOURS £1 a pop oysters & £10 glass of chilled bubbles 3pm- 6pm**

## APERITIF

Aperol spritz 12

Quince & orange sorbet bellini 13

Hugo Spritz 13

Classic Margarita 12

## TO START

taramosalata 3

smoked delica pumpkin baba ghanoush 4

sourdough bread & extra virgin olive oil, petimezi 5

octopus butter 6

greek mixed olives 6

## CRUSTACEAN AND RAW BAR

irish rock oysters (3/6/12), trout roe, ginger and soy sauce dressing 14/26/48

celine rock oysters (3/6/12), seaweed vinaigrette 13/24/46

tia maraa oysters (marennes-oleron), shallot vinaigrette 6 ea

grilled large prawns (4), aioli 14

scottish langoustines (4), clementine & chilli flavoured mayonnaise 17

hand picked scottish razor clams(4), aioli 18

chalk stream trout gravadlax, tomato gazpacho, dill labne, capers, pea shoots, nibbed almonds 15

devon whole cock crab, aioli 28

seafood platter (irish rock and celine rock oysters, scallops, langoustines, large prawns, mussels, gravadlax) 63

## SMALL PLATES

taramosalata, broccoli, crispy sweet potato, pickled radish, red pepper dressing 10

john dory and whitting fish soup velouté, clams, grilled bread 12

brown crab risotto, walnut and pumpkin seed granola, fennel tops, chilli oil 15

crispy cod cheeks, celeriac puree, salsa verde, pumpkin seeds, peashoots 18

grilled cuttlefish, smokey lentils and cavolo nero, soft boiled egg, aioli 16

smoked trout, english oyster mushroom gnocchi carbonara, rainbow swiss chard 19

## BIG PLATES

stone bass with tomato sauce, capers and breadcrumbs, lemon infused potatoes casserole 28

grilled octopus tentacle, fava, salty fingers, grumolo leaves 34

monkfish medallion, globe artichoke and leek stew, avgolemono sauce 31

icelandic red fish fillet glazed with mirin and soy sauce, baked cauliflower, pancetta and stracciatella 37

## SIDES

triple cooked chips, oregano, salt 7 (clementine & chilli flavoured mayonnaise 2, aioli 2, taramosalata 3)

brad's atomic grape tomatoes, courgettes, green beans, shaved fennel, orange chili and lime dressing 10

warm potato, chicory, little gem, sorrel and tonnato sauce salad 8

roasted beetroots, caramelised pears, soft feta cheese, seasonal leaves 10

## AFTERS

chocolate and tahini tart, berry compote 8

white chocolate & clementine cheesecake, citrus syrup 8

polenta and pistachio cake 'tiramisu', citrus mascarpone cream, coffee syrup 8

blue cheese ice-cream, olive oil 8

apple and cinnamon ice cream, basil oil, crushed baklava 8

quince and orange sorbet, spiced caramelised pears skin, pomegranate molasses 8

selection of 3 cheeses 14

## SPIRITS

### VODKA

	25ml	50ml
ABSOLUT BLUE	4.5	8.5
CHASE VODKA	6.5	12
KONIKS TAIL	7	13

### RUM

	25ml	50ml
HAVANA CLUB 3YR	4.5	8.5
TIDAL RUM	6.5	12

### GIN & TONIC

50ml served with FeverTree Tonic water

BEEFEATER	10	FILLIERS	12
HENDRICKS ORIGINAL	11	SALCOMBE ROSE	12
ROKU	11	MERMAID GIN	12
TANQUERAY 'SEVILLE'	11	NO.3 LONDON DRY	12
BROCKMANS GIN	11	SCAPEGRACE	14
PLYMOUTH GIN	11		

### WHISKEY

	25ml	50ml
JAMESONS	4.5	8.5
MONKEY		
SHOULDER	4.5	8.5
BULLEIT	6	11
WOODFORD RYE	6.5	12
BALVENIE 12YO	7	13
GLENFARCLAS	7	13
GLENFIDDICH		
15 YEAR OLD	8	14

### TEQUILA & MEZCAL

	25ml	50ml
EL RAYO TEQUILA	6	10
OJO DE DIOS MEZCAL	6	10
OJO MEZCAL CAFÉ	8	12

## WINE BY GLASS AND CARAFE

### SPARKLING WINE

	125ml	
NV CREMANT D'ALSACE, Alsace, France	11	
NV FRANCIACORTA BERLUCCHI '61 ROSE, Italy	15	

### WHITE WINE

	125ml	500ml
NV GRENACHE GRIS, LES SARDINES, France	7	26
NV FINKENAUER RIESLING, Alsace	8	29
NV PAPAGIANNAKOS, SAVATIANO, Greece	9	33
NV PAPAGIANNAKOS, MALAGOUZIA, Greece	10	35

### ROSE WINE

	125ml	500ml
NV PRIMITIVO 'TRAMARI', Puglia, Italy	8.50	32

### RED WINE

	125ml	500ml
NV SANGIOVESE/MERLOT, IL SACRATO, Italy	7	26
NV GAMAY, AOP TOURAINE, France	8.5	33
NV NOTIOS RED, GAIA WINES, Greece	9	35

## SPARKLING WINE

	Bottle
CREMANT D'ALSACE, Alsace, France	58
FRANCIACORTA BERLUCCHI '61 ROSE, Italy	85
NYETIMBER CLASSIC CUVEE , England	90
CHAMPAGNE TAITTINGER BRUT RÉSERVE, France	130

## WHITE WINE

### Crisp, mineral, and aromatic

	Bottle
GRENACHE GRIS, LES SARDINES, France	33
RIESLING, WEINGUT ANTON FINKENAUER, Alsace	40
MENADE VERDEJO, CASTILLA Y LEÓN, Spain	48
SAUVIGNON BLANC, MARTINBOROUGH, New Zealand	62
SANCERRE, SILEX, France	77

### Rich, and textured

	Bottle
CHABLIS 1ER CRU, FOURNEAUX, France	85
FALANGHINA, SERROCIELO Italy	58.50
PINOT BLANC AOP, CAVE DE TURCKHEIM, Alsace	42
SAVATIANO, PAPAGIANNAKOS, Greece	45
MALAGOUZIA, PAPAGIANNAKOS, Greece	50
ASSYRTIKO, AKRATHOS, Greece	75

## ROSE WINE

	Bottle
NV CÔTES DE PROVENCE ROSÉ, EDALISE, France	48
NV PRIMITIVO 'TRAMARI', Puglia, Italy	40

## RED WINE

	Bottle
NV SANGIOVESE/MERLOT, RUBICONE, IL SACRATO, Italy	33
NV DOMAINE DU PRE BARON GAMAY, AOP TOURAINE , France	41
NV NOTIOS RED, GAIA WINES, Greece	46
NV SAUMUR-CHAMPIGNY VIEILLES VIGNES, France	51
NV PODERI COLLA PIAN BALBO, DOLCETTO D'ALBA DOC, Italy	55

The background of the entire page is a light-colored collage of various fish and crabs, rendered in a soft, watercolor-like style. The fish are scattered throughout, some facing left, some right, and some partially cut off by the edges. Crabs are also interspersed among the fish, adding to the aquatic theme.

## BEERS

LUCKY SAINT (0.5%)  
MEANTIME LAGER  
MEANTIME PALE ALE

Bottle  
5.5  
6  
6

## DIGESTIVES

BAILEYS 6.5  
FIG LIQUEUR 6.5

50ml

AMARETTO 7  
ARMAGNAC 20YO 16

50ml

## MIXER AND SOFTS

COCA COLA 3  
DIET COKE 3  
LEMONADE 3  
TONIC WATER 3  
SLIMLINE TONIC 3

APPLE JUICE 3.5  
ORANGE JUICE 3.5  
LYCHEE JUICE 3.5  
PINEAPPLE JUICE 3.5  
GUAVA JUICE 3.5

# THE MELUSINE

## SIGNATURE COCKTAILS

**ITALICUS ROYAL** 13  
Italicus, Tanqueray 'flor de Sevilla' gin, citrus syrup infused with jasmine petals.

**LYCHEE MAI TAI** 12  
Rum, Amaretto Disaronno, lychee juice, lemon juice, grenadine

**FIGUSINE** 13.5  
Gin, fig liqueur, maraschino, Mediterranean Sea Water, Lemon juice, simple syrup.

**GREEK MOJITO** 13  
Ouzu n7, fresh lime, mint, sugar, Lime juice, soda water.

**HYDRA SUNRISE** 12  
Vodka, Aperol, passion fruit puree, pineapple juice, lime juice.

**HAZELNUTS NEGRONI** 13  
Bitter Campari, 1757 Cinzano sweet Vermouth, Frangelico.

## MOCKTAILS

**VIRGIN MOJITO** 8  
Apple juice, cane sugar, lime, mint, soda

**IKARIA SUNSET** 8  
Guava juice, orange juice, lime juice, grenadine

## CLASSIC COCKTAILS

**APEROL SPRITZ** 12  
Aperol, Prosecco, Soda water

**HUGO SPRITZ** 12  
St German, Prosecco, Soda water

**AMARETTO SOUR** 12  
Amaretto Disaronno, lemon juice, magic foam bitters.

**MARGARITA** 13  
El Rayo Tequila, lime juice, lemon Juice, simple syrup *make it spicy + 1.5*