

VEGAN MENU

ENTREE

- SMOKED SPICED AUBERGINE WITH POTATO CRISP, TOMATO COULIS, MICRO CILANTRO **7.95**
 (DF V V GF NF LF)
- QUINOA AND LOTUS STEM TIKKI, WITH BEETROOT SALSA, MINT SAUCE **8.95**
 (DF VE V GF NF LF)
- CRISPY OKRA, CHAT MASALA, CHICKPEA FLOUR **7.95**
 (DF V GF NF LF)
- SOUP DU JOUR (DF VE V GF NF LF) **6.95**

LE PLAT

- SWEET POTATO, CHICK PEA & COCONUT CURRY WITH PLAIN RICE **12.95**
 (VE V GF NF LF)
- PORTOBELLO MUSHROOM WITH SPINACH, EDAMAME BEANS, VEGAN CHEESE ON TOMATO & LENTIL SAUCE **13.95**
 (DF VE V GF NF LF)
- SPINACH MUSHROOM RAVIOLI **13.95**
 (DF VE V NF LF)
- PULLED JACK FRUIT, VITELOTTE POTATOES, CHETTINAD SAUCE **14.95**
 (DF VE V GF NF LF)

DESSERTS

- VEGAN CHOCOLATE FONDANT WITH VANILLA ICE CREAM (DF VE NF) **6.95**
- VEGAN CHOCOLATE AND PASSION FRUIT TART WITH FRUIT SORBET (DF VE NF) **7.95**

ALLERGEN STATEMENT
 Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager."

ENTREE

- SMOKED SPICED AUBERGINE WITH POTATO CRISP, TOMATO COULIS, MICRO CILANTRO **7.95**
 (DF VE V GF NF LF)
- CRISPY OKRA, CHAT MASALA, CHICKPEA FLOUR **7.95**
 (DF V GF NF LF)
- QUINOA AND LOTUS STEM TIKKI, WITH BEETROOT SALSA, MINT SAUCE **8.95**
 (DF VE V GF NF LF)
- SOUP DU JOUR **6.95**
 (DF V GF NF LF)
- HERITAGE TOMATO BURRATA, BASIL OIL AND BALSAMIC PEARLS **9.95**
- CALAMARI WITH COCONUT, CHILLI FLAKES AND LEMONGRASS MAYONNAISE **8.95**
- PAN SEARED SCALLOPS, CHORIZO, PEA PUREE AND LEMON FOAM **12.95**
- KING PRAWNS, COUS COUS AND CHETTINAD MASALA **12.95**
- RABBIT, MUSHROOM AND PANCETTA TERRINE WITH PICKED VEGETABLES AND TOASTED BREAD **8.95**
- HARISSA ESCARGOTS WITH RUSTIC BREAD **9.95**

LE PLAT

- SWEET POTATO, CHICK PEA & COCONUT CURRY WITH PLAIN RICE **12.95**
 (DF VE V GF NF LF)
- PORTOBELLO MUSHROOM WITH SPINACH, EDAMAME BEANS, VEGAN CHEESE ON TOMATO & LENTIL SAUCE **13.95**
 (DF VE V GF NF LF)
- SPINACH MUSHROOM RAVIOLI **13.95**
 (DF VE V NF LF)
- PULLED JACK FRUIT, VITELOTTE POTATOES, CHETTINAD SAUCE **14.95**
 (DF VE V GF NF LF)
- ASPARAGUS AND PEA RISOTTO **13.95**
 (V GF NF)
- LEMON THYME CHICKEN TIKKA WITH MAKHNI SAUCE AND BUTTER RICE **16.95**
- BOUILLABASE (prawn, mussel, cod) SERVED WITH ROUILLE AND GARLIC BREAD **18.95**
- PAN FRIED SEABASS, POLENTA, KERALA FISH SAUCE **17.95**
- CONFIT DUCK LEG, SWEET POTATO MASH WITH KUMQUAT SAUCE **16.95**
- BEEF FILLET, FONDANT POTATO, HERITAGE CARROTS, BONE MARROW AND JUS **28.95**
- LAMB LOIN, TRUFFLE MASH, BABY GEM, PÉRIGUEUX (truffle) SAUCE **23.95**

MUSE GRILLS

- SIRLOIN - **22.95**
- RIB EYE - **23.95**
- CHATEAUBRIAND (for two) - **49.95**
 (check availability)
- (pepper, blue cheese, bearnaise, harissa butter) **1.50**

Choose a choice of sauce and tell us how do you want your meat to be cooked

blue | rare | med rare | med | med well | well done

All grills served with chunky chips, tomatoes and mushrooms

SIDES

£3.50

- TRUFFLE MASH
- SUMMER VEGETABLE MEDLEY
- WILTED SPINACH
- SEASONAL SALAD
- SWEET POTATO MASH
- BUTTER PILAU RICE
- CHUNKY CHIPS
- POMMES FRITES

KIDS MENU

£7.95

- STARTERS**
- Carrot/Cucumber sticks & dip
- Calamari Rings
- Cheeseballs
- MAIN COURSE**
- Cheesy pasta with garlic bread
- Grilled chicken with chips
- Chicken goujons with chips

DESSERT : Ice cream or Fruit pot | Squash

LUNCH MENU

- TWO COURSE **£13.95**
- THREE COURSE **£16.95** (See Dessert menu)
- Available from Tue to Sat 12 -2.30pm
- Lunch portions and presentation may differ to evening dinner

ENTREE

- SMOKED SPICED AUBERGINE WITH POTATO CRISP, TOMATO COULIS, MICRO CILANTRO
 (DF VE V GF NF LF)
- QUINOA AND LOTUS STEM TIKKI, WITH BEETROOT SALSA, MINT SAUCE
 (DF VE V GF NF LF)
- CALAMARI WITH COCONUT, CHILLI FLAKES AND LEMONGRASS MAYONNAISE

- RABBIT, MUSHROOM AND PANCETTA TERRINE WITH PICKED VEGETABLES AND TOASTED BREAD

LE PLAT

- SWEET POTATO, CHICK PEA & COCONUT CURRY WITH PLAIN RICE

- ASPARAGUS AND PEA RISSOTTO
 (VE V GF NF LF)
- PAN FRIED SEABASS, POTATO AND PEA GATEAUX, KERALA FISH SAUCE
 (V GF NF)
- LEMON THYME CHICKEN TIKKA WITH MAKHNI SAUCE AND BUTTER RICE

SUNDAY LUNCH ROAST

PICK UP VEGETERIAN MAIN COURSE TO SUBSTITUTE ROAST (MAIN COURSE ROAST -12.95) AND REST A LA CARTE MENU

- 1 COURSE 13.95 – bottomless drinks 24.95
- 2 COURSE 16.95 – bottomless drinks 27.95
- 3 COURSE 19.95 – bottomless drinks 30.95

BRITISH BEEF, PORK OR CHICKEN WITH YORKSHIRE PUDDING, ROAST POTATOES, ROAST VEGETABLES, SEASONAL GREENS AND GRAVY - (Please check meat availability with your server)

Or

PORTOBELLO MUSHROOM WITH SPINACH, EDAMAME BEANS, VEGAN CHEESE ON TOMATO & LENTIL SAUCE

Add

ANY ENTREE FROM LUNCH MENU

DESSERT (Marked with L)



Gluten Free



Vegetarian



Nut Free



Vegan



Dairy Free