





VEGAN MENU


ENTREE


- Jackfruit kachori, puri, potato noodles, mint chutney **8.95**

- Crispy okra, chat masala, gram flour **7.95**



- Kale and quinoa tikki, date chutney, tamarind coulis, chickpeas **8.95**



- Soup du jour **6.95**


LE PLAT

- Kohlrabi & Jerusalem artichoke, sweet potato, coconut, rice, papad **13.95**


- Butternut squash cassoulet, mixed beans, vegan cheese **13.95**


- Cauliflower steak, savoy cabbage, miso glaze, cauliflower puree **13.95**


- Tortellini, pumpkin, sage and cherry tomatoes **13.95**


- Jackfruit kachori, puri, potato noodles, yoghurt and mint chutney **8.95**


- Wood pigeon breast, wild mushrooms, mixed berry jus, heritage beetroot **12.95**


- Pancetta scallops, butternut squash, lemon foam **12.95**


- Crispy okra, chat masala, gram flour **7.95**


- Fig and goats cheese, filo bouche, fig chutney, port reduction **9.95**


- Moilee mussels, mustard seeds temper, curry leaves, coconut milk **11.95**


- Soup du jour **6.95**


- Kale and quinoa tikki, date chutney, tamarind coulis, chickpeas **8.95**


- Salmon gravlax, beetroot, lime oil, celeriac remoulade, pumpernickel bread **9.95**

- Wild boar paté, cognac, garlic bread **8.95**


LE PLAT

- Kohlrabi & Jerusalem artichoke, sweet potato, coconut, rice, papad **13.95**


- Butternut squash cassoulet, mixed beans, vegan cheese **13.95**


- Cauliflower steak, savoy cabbage, miso glaze, cauliflower puree **13.95**


- Wild mushroom risotto, butternut squash, parmesan, herb oil **13.95**


- Tortellini, pumpkin, sage and cherry tomatoes **13.95**


- Cornfed chicken, truffle mash, morel sauce **17.95**


- Bouillabaisse, prawn, mussel, red mullet, seabass, rouille & garlic bread **19.95**


- Venison fillet, celeriac fondant, juniper berry sauce **26.95**


- Pan fried John Dory, lilliput capers, potatoes, coconut sauce **18.95**


- Gressingham duck breast, red cabbage, Chettinad gravy **17.95**


- Braised beef cheeks, red onion marmalade, baby root vegetables **23.95**


- Grilled lamb loin, polenta chips, exotic spiced nihari sauce **24.95**


MUSE GRILLS

served with mushrooms, tomatoes and chunky chips 

- Ribeye **23.95**

- Beef Fillet **28.95**

- Chateaubriand (subject to availability, sharing portion) **55.95**

- Sauces
 Peppercorn • Blue Cheese Bèarnaise • Harissa • Butter **1.50**

Select a sauce and required cooking style:

BLUE | RARE | MEDIUM RARE | MEDIUM | MEDIUM WELL | WELL DONE

SIDES

- Truffle mash
 Vegetable medley
 Wilted spinach

- Seasonal salad
 Butter pilau rice

- Chunky chips
 Pommes frites

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."



Gluten Free



Vegetarian



Nut Free



Vegan



Dairy Free

LUNCH MENU

TWO COURSE £13.95

THREE COURSE £16.95

Available from Tue to Sat 12-2pm


Lunch portions and presentation may differ to evening dinner

ENTREE


- Crispy okra, chat masala, gram flour **7.95**



- Soup du jour **6.95**



- Salmon gravlax, beetroot, lime oil, celeriac remoulade, pumpernickel bread


- Wild boar paté, cognac, garlic bread **8.95**


LE PLAT

- Kohlrabi & Jerusalem artichoke, sweet potato, coconut, rice, papad **13.95**


- Tortellini, pumpkin, sage and cherry tomatoes **13.95**


- Cornfed chicken, truffle mash, morel sauce **17.95**


- Pan fried John Dory, lilliput capers, potatoes, coconut sauce **18.95**


DESSERTS

- Apple tart tatin, granny smith apple sorbet
 Sticky Toffee Pudding, salted caramel ice cream

- Ice cream – green tea • baileys • banana pecan
 caramel

- Sorbet – rhubarb and strawberry • mojito •
 granny smith apple

LES ENFANTS

7.95

ENTREE

- Carrot or cucumber sticks
 Soup du Jour
 Cheese balls

LE PLAT

- Cheesy pasta with garlic bread
 Grilled chicken with chips
 Fish goujons with chips

DESSERT : Ice cream or Fruit pot