



Alfresco & Home

ENTREE

Crispy okra, chat masala, gram flour	V DF NF VE GF	7.95
Quinoa and sweetcorn tikki, puffed rice chaat with tangy tamarind sauce	V DF NF VE GF	7.95
Muse chicken caesar salad with anchovies, parmesan and dressing		8.95
Ham hock terrine, pickled vegetables, cress salad and pork crackling		8.95
Pan seared mackerel, pâté, celeriac and fennel remoulade		9.95
Coconut chilli calamari with lime aioli bread		8.95

LE PLAT

Sweet potato and chickpea curry, cumin rice, lentil poppadum and radish salad	V DF NF VE GF	12.95
Pea pancake, broad bean, asparagus, poached egg, mint hollandaise	V NF	12.95
Wild mushroom ravioli	V NF	12.95
Rosemary chicken tikka masala, pulao rice, mini papadoms	NF	16.95
Beef fillet, spring vegetables, fondant potatoes, peppercorn sauce		27.95
Pan seared seabass, curried potato, moilee sauce	GF	17.95
Mix seafood bouillabaisse with mussels, prawns, seabass and garlic aioli bread		18.95

DESSERT

Vegan chocolate fondant with vegan ice cream	6.95
Sticky toffee pudding, salted caramel ice cream	6.95
Choice of Ice cream or Sorbet	6.95
Cheese Board (for 2)	9.95

20% discount for Muse@Home