

• • • VEGAN MENU • • •

ENTREE

- Pimm's tomato jelly, heirloom tomato, basil and cucumber sorbet **8.95**
V NF GF VE
- Crispy okra, Asian slaw, tamarind chutney **7.95**
V NF GF VE
- Sweetcorn and quinoa tikki, puffed rice chat, mango chutney **8.95**
V NF GF VE
- Soup du jour **6.95**
V NF GF VE

LE PLAT

- Sweet potato, raw mango & coconut curry (served with rice) **13.95**
V NF GF VE
- Courgette flower, ratatouille, tapioca crisps **13.95**
V NF GF VE
- Spinach mushroom ravioli **13.95**
V NF VE
- Curried plantain, jackfruit and Chettinad sauce **14.95**
V NF GF VE

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 • • •

- Pimm's tomato jelly, heirloom tomato, basil and cucumber sorbet **8.95**
V DF NF GF VE
- Soup du jour **6.95**
V DF NF GF VE
- Pan-fried scallops, pork belly, pineapple relish **12.95**
- Crispy okra, Asian slaw, tamarind chutney **7.95**
V DF NF GF VE
- Texture of heritage beetroot, macadamia nuts, fromage de chèvre **9.95**
V
- Seared mackerel, smoked rillettes, celeriac and fennel slaw **10.95**
- Caesar salad chicken croquettes **9.95**
- Sweetcorn and quinoa tikki, puffed rice chat, mango chutney **8.95**
V DF NF GF VE
- Coconut chilli calamari, lemon mayonnaise **9.95**
- Ham hock terrine, pickled vegetables, onion marmalade **8.95**

• • • LE PLAT • • •

- Sweet potato, raw mango & coconut curry (served with rice) **13.95**
V DF NF GF VE
- Courgette flower, ratatouille, tapioca crisps **13.95**
V DF NF GF VE
- Spinach mushroom ravioli **13.95**
V DF NF VE
- Curried plantain, jackfruit and Chettinad sauce **14.95**
V DF NF GF VE
- Spring and Summer vegetable risotto **15.95**
V NF GF
- Chicken tikka masala, papadums, saffron rice **16.95**
- Pan-fried seabass, mixed seafood moilee sauce, violetta potatoes **22.95**
- Tandoori monkfish tails with polenta chips **19.95**
- Magret of duck, dauphinoise potatoes, sauce cerise bigarreau (cherry sauce) **21.95**
- Lamb loin, truffle mash, seasonal vegetables, perigueux (truffle sauce) **24.95**

• • • MUSE GRILLS • • •

- Beef fillet **27.95**
- Rib-eye **23.95**
- Chateaubriand (for two) (check availability) **55.95**
- Cote de boeuf (for two) (check availability) **55.95**
- (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 • • •

- 4.00**
- Truffle mash
- Butter rice
- Seasonal salad
- Summer vegetables
- Wilted spinach
- Sweet potato mash
- Chunky chips

• • • LUNCH MENU • • •

TWO COURSE £13.95
THREE COURSE £16.95
Available from Tue to Fri 12 -2pm
Lunch portions and presentation may differ to evening dinner

ENTREE

- Crispy okra, Asian slaw, tamarind chutney
V DF NF GF VE
- Coconut chilli calamari, lemon mayonnaise
- Ham hock terrine, pickled vegetables, onion marmalade

LE PLAT

- Soup du Jour
V DF NF GF VE
- Sweet potato, raw mango & coconut curry (served with rice)
V NF GF VE
- Spring and Summer vegetable risotto
V NF GF
- Fish of the day
- Chicken tikka masala, papadums, saffron rice

DESSERTS

- Vegan chocolate and cherry tart, cherry sorbet
VE
- Coconut mousse, mango sorbet, exotic fruit salad
NF GF VE
- Choice of Ice cream (coconut milk, green tea, banana caramel pecan)
- Choice of sorbet (morello cherry, impala mango, Limoncello)

• • • 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
- Petit fish and chips

DESSERT : Ice cream or Fruit pot

GF Gluten Free V Vegetarian NF Nut Free VE Vegan DF Dairy Free