

MUSE

—BRASSERIE—

Valentine Menu

Rhubarb and Rose Bellini

Amuse Bouche du Jour

Sweet Corn Chowder

VE

King Prawn, Crab Tian, Crab Veloute – (Albarino Pepe Rias Baixas – Spain)

Or

Crispy Okra, Tamarind Chaat Masala - (Amalia Macabeo Blanco - Spain)

VE

Pink Champagne Sorbet

Duo of Lamb - French Trimmed Rack, Herb Crusted Shoulder, Pomme Dauphine, Lamb Jus - (Passi Neri Syrah - Italy)

Or

Grilled Halibut, Bubble & Squeak Potato, White Vermouth Sauce - (Gavi Di Gavi Il Portino - Italy)

Or

Candied Beetroot, Beetroot Poriyal, Crispy Thepla, Moilee Sauce - (La Farniente Viognier - France)

VE

Ruby Chocolate Mousse – (Chateau Les Mingets Sauternes – France)

Or

Poached Rhubarb, Coconut Rice Pudding, Rhubarb Jelly - (Chateau Les Mingets Sauternes – France)

VE

Cheese Board or Café Gourmand +£10 Supplement

£60pp or £50pp Vegan. Wine Pairing additional £35pp