

VEGAN

ENTRÉE

Sweet potato, lemon grass & spring onion tikki with chickpea salsa (9)

VE

Split black gram fritters with coconut chutney and lentil broth (9)

VE

Crispy okra, tamarind sauce, coriander, mint and chilli (8)

VE

Wild garlic velouté (7)

VE

LE PLAT

Spring greens, sweet potato and chick pea curry (14)

VE

Smoked aubergine, jack fruit, fried onions, Chettinad sauce (15)

VE

Bottle gourd koftas with makhini sauce and khakhra crisp (15) *ask for gluten free option

VE G

Gnocchi, red pesto, cherry tomatoes and baby spinach (15) *ask for gluten free option

VE G

ENTRÉE

Sweet potato, lemon grass & spring onion tikki with chickpea salsa (9)

VE

Asparagus with crispy egg, pea and pancetta salad (9)

D G

Split black gram fritters with coconut chutney and lentil broth (9)

VE

Twice baked Gruyère cheese souffle (10)

G D

Crispy okra, tamarind sauce, coriander, mint and chilli (8)

VE

Pan seared scallops with pea purée, and cumin foam (13)

Chettinad prawns, crab cakes with bisque (13)

SF

Potted smoked trout with sourdough bread (11)

G

Ham hock terrine with piccalilli and toast (10)

G

LE PLAT

Spring greens, sweet potato and chickpea curry (14)

VE

Smoked aubergine, jack fruit, fried onions, Chettinad sauce (15)

VE

Asparagus, green pea and broad bean risotto (15)

V D

Kokum crusted halibut with mussels and bok choy (24)

*ask for gluten free option

G

Gnocchi, red pesto, cherry tomatoes, baby spinach (15)

VE G

Grilled mackerel fillet, polenta chips, wild garlic mayo, caramelised lime (22)

Bottle gourd koftas with makhini sauce and khakhra crisp (15)

*ask for gluten free option

VE G

Guinea fowl, truffle mash, baby leeks, morel sauce (22)

D

Spring lamb chop, braised lamb shoulder, heritage carrots, dauphinoise potatoes (28)

*ask for dairy/gluten free option

G D

Filet de bœuf, Bordelaise sauce, pommes de terre, parmentier 8oz (32)

*ask for dairy/gluten free option

G D

GRILLS

Rib eye 9-10oz
Sirloin 9-10oz

28
26

Pork chop 10oz
Sauces
blue cheese | béarnaise | harissa butter | peppercorn

18
1.50

D

Pick a sauce and tell us how do you want your meat to be cooked
All grills served with mushrooms, cherry vine tomato and chips

SIDES - 4

Truffle mash
Butter rice
Seasonal salad

Cumin Jersey Royal potatoes
Spring greens

Wilted spinach
French beans
Chunky chips

LUNCH

TWO COURSE £14.95
THREE COURSE £18.95



Available from Tue to Fri 12 - 2pm
Lunch portions and presentation may differ to evening dinner

ENTRÉE

Wild garlic velouté

V D

Crispy okra, tamarind sauce, coriander, mint and chilli

VE

Ham hock terrine with piccalilli and toast

G

LE PLAT

Spring greens, sweet potato and chickpea curry

VE

Asparagus, green pea and broad bean risotto

V D

Hariyali chicken tikka with coriander, chilli, mint, yoghurt, with pulao rice and papadam

D

Fish du jour

DESSERTS

Peach melba, vanilla ice cream, langues de chat

*ask for vegan or gluten free option

D

Sticky toffee pudding with salted caramel ice cream

D

Selection of ice cream

D

Selection of sorbet

VE

GIFT VOUCHER

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you

Available to purchase in the restaurant or online
www.musebrasserie.com

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."

G Gluten V Vegetarian N Nuts
VE Vegan D Dairy SF Shellfish