

VEGAN

ENTRÉE

- Beetroot tikki, chickpea salsa, mint sauce 9
- Crispy okra, chat masala and tamarind ketchup 8
- Soup du jour 7
- Cauliflower 65, chilli garlic sauce **G** 8

LE PLAT

- Muse Thali (selection of Indian tapas served with rice) 19
- Crispy battered spiced tofu, tapioca khichdi, Kerala sauce 18
- Gnocchi, pesto, arugula salad **G** 16
- Aubergine steak, black garlic, sauce vierge 17

DESSERT

- Chocolate fondant with vegan ice cream **G** 8
- Apple tarte tatin, vanilla ice cream **G** 9
- Choice of sorbet 5

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

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

A LA CARTE

ENTRÉE

- Beetroot tikki, chickpea salsa, mint sauce (9) **VE**
- Crispy okra, chat masala and tamarind ketchup (8) **VE**
- Cauliflower 65, chilli garlic sauce (8) **VE**
- Mumbai street Vada pav, tangy and sweet chutney (9) **V G D**
- French onion soup, mixed seed granola (7) **D G**
- Comté cheese soufflé, kirsch cheese sauce, frisée salad (10) **D G**
- Paprika dusted crispy white bait with tartare sauce (8) **D**
- King prawn, crab cake, Chettinad sauce (13) **SF**
- Ham hock terrine, piccalilli, sourdough toast (9) **G**
- Cassolette of escargot and anchovies, toasted baguette (9) **G D**

LE PLAT

- Muse Thali (selection of Indian tapas served with rice) (19) **VE**
- Crispy battered spiced tofu, tapioca khichdi, Kerala sauce (18) **VE**
- Gnocchi, pesto, arugula salad (16) **VE G**
- Aubergine steak, black garlic, sauce vierge (17) **VE**
- Wild mushroom risotto, truffle oil, parmesan (16) **D**
- Sous vide duck breast, dauphinoise potatoes, kumquat sauce (24) **D**
- Trio of venison, loin, sausage, Bolognais and plum sauce (28) **G**
- Beef cheek bourguignon, mash potato, honey roast veg (24) **D**

Seafood bouillabaisse, rouille en croute (24)

SF G

Moules et frites, moilee sauce – 500g (17)

SF

Le Tiffin (malai chicken tikka, cumin rice, paratha, papadam's) (21)

D N G

GRILLS

Catch of the day (22)
Served with polenta chips, salad and accompanying sauce

Rib eye steak (8oz) (28)

Pork chop (18)
Served with chips, tomatoes and mushrooms

Sauces: peppercorn, blue cheese, bearnaise, harissa butter (2) **D**

SIDES – 4.50

- Truffle mash **D**
- Wilted spinach
- Chunky chips
- Jersey Potatoes
- Cumin rice
- Winter vegetables

LUNCH

2 COURSE 19 3 COURSE 22

Available from Tue to Fri 12 -2pm

Lunch portions and presentation may differ to evening dinner

ENTRÉE

- French onion soup, mixed seed granola **D G**
- Crispy okra, chat masala and tamarind ketchup **VE**

- Paprika dusted white bait with tartare sauce **D**
- Ham hock terrine, piccalilli, sourdough toast **G**

LE PLAT

- Gnocchi, pesto, arugula salad **VE G**
- Wild mushroom risotto, truffle oil, parmesan **D**
- Le Tiffin (malai chicken tikka, cumin rice, paratha, papadam's) **D N G**

Fish du jour

DESSERT

- Chocolate fondant with vegan ice cream **VE G**
- Sticky toffee pudding with salted caramel ice cream **D**
- Choice of ice cream **D**
- Choice of sorbet **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.