

VEGAN

ENTRÉE

Wild garlic and watercress soup	7
Crispy okra, tamarind and mint sauce	8
Spring vegetable samosa chaat with sev and tangy sauce G	8
Spinach and potato tikki, quinoa and avocado salsa	8

LE PLAT

Pithivier of potato with braised leek and spinach, vegan cheddar and wild garlic puree G	18
Tandoori cauliflower steak, tapioca kichidi, chickpea puree	17
Chettinade jackfruit, sweet potato, Kerala sauce	17
Le Tiffin Végétalien Tofu butter masala, cumin rice, paratha G	20

DESSERT

Chocolate fondant with vegan ice cream G	8
Peach Melba	7
Choice of Sorbet	6

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

Wild garlic and watercress soup (7) VE	New season asparagus, crispy poached egg, black garlic aioli (10) G D V	Crispy okra, tamarind and mint sauce (8) VE	Spring vegetable samosa chaat with sev and tangy sauce (8) VE G
Spinach and potato tikki, quinoa and avocado salsa (8) VE	Pissaladière, arugula and fennel salad (9) G	Pan-seared scallop, crab croquette, puffed wild rice and masala sauce (14) N D SF	Cheese soufflé, kirsch cheese fondue (11) G D
	Ham, pea and leek terrine, pickled vegetables, sourdough (10) G	Grilled mackerel, beetroot relish and soya lime dressing (12) D	

LE PLAT

Pithivier of potato with braised leek and spinach, vegan cheddar and wild garlic puree (18) G VE	Pea and broad bean risotto, Parmesan, truffle oil (16) D V	Tomato and mozzarella tortellini, rocket salad, basil pesto (18) D G V	Tandoori cauliflower steak, tapioca kichidi, chickpea puree (17) VE
Chettinade jackfruit, sweet potato, Kerala sauce (17) VE	Corn fed chicken, asparagus, truffle mash and morel sauce (22) D	Malabar prawn curry, coconut rice and paratha (26) G SF	Chalk stream trout with beetroot, samphire, mussels and moilee sauce (26) SF
Muse thali - Chicken 65, pea and mint kofta, cucumber raita, dal makhani, cumin rice (24) D G	Le tiffin Végétalien Tofu butter masala, cumin rice, paratha (20) G VE	Braised duck leg, babygem, pea & bacon, Hasselback, Bordeaux wine sauce (26)	Spring lamb cannon and lamb shoulder, dauphinois, rosemary (30) G

GRILLS

Catch of the day (23) Served with polenta chips and salad
Pork chop (18) Thick cut chips, tomatoes, mushrooms, apple sauce
Rib eye steak (8oz) (28) Thick cut chips, tomatoes, mushrooms
Choice of sauces: peppercorn, béarnaise, blue cheese, harissa butter (2) D

SIDES

Spring greens VE (5)
Truffle mash D (5)
Jersey royal potatoes VE (5)
Cumin rice VE (5)
Pomme frites VE (4.50)
French beans with toasted almonds (6) N VE

LUNCH

PRIXE-FIXE

2 COURSE 19 3 COURSE 23

Available from Tue to Fri 12 -2pm

Lunch portions and presentation may differ to evening dinner

ENTRÉE

Wild garlic and watercress soup VE
Crispy okra, tamarind and mint sauce VE
Pissaladière, arugula and fennel salad G
Ham, pea and leek terrine, pickled vegetables, sourdough G

LE PLAT

Pea and broad bean risotto, Parmesan, truffle oil D V
Chettinade jackfruit, sweet potato, Kerala sauce VE
Chicken tikka masala, cumin rice, poppadum D N
Fish Du Jour

DESSERT

Chocolate fondant with vegan ice cream G VE
Peach melba VE
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.