

VEGAN

ENTRÉE

- Crispy khaman dhokla chaat, sweet and tangy sauce 8
- Sweet potato and kale tikki, chickpea masala 8
- Crispy okra, tamarind sauce, coriander, mint and chilli 8
- Jackfruit momos, tomato and chilli dip 9

LE PLAT

- Pumpkin and sage ravioli, roquette salad 17
- Beetroot wellington, wilted spinach and chestnuts 18
- Tandoori aubergine steak, aubergine puree and masala sauce 18
- Jerusalem artichoke curry, coconut rice and papadom 18

DESSERT

- Chocolate fondant with vanilla ice cream 8
- Pumpkin panna cotta, gingerbread crumb, candied ginger sorbet 8
- Selection 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

- ⓐ Gluten Ⓥ Vegetarian Ⓝ Nuts
ⓓ Dairy Ⓥe Vegan Ⓢf Shellfish

A LA CARTE

ENTRÉE

- Crispy khaman dhokla chaat, sweet and tangy sauce (8) Ⓥe
- Sweet potato and kale tikki, chickpea masala (8) Ⓥe
- Crispy okra, tamarind sauce, coriander, mint and chilli (8) Ⓥe
- Potage Saint Germain (split pea and bacon soup) (7) ⓐ
- Comte cheese soufflé, tomato chutney, kirsch sauce (11) ⓐ Ⓥ Ⓥe
- Soft shell crab, avocado salsa and coconut chutney (12) Ⓢf
- Gin cured salmon gravadlax, celeriac remoulade, ryebread (11) ⓐ
- Venison and cranberry terrine, sourdough toast (10) ⓐ
- Jackfruit momos, tomato and chilli dip (9) ⓐ Ⓥe
- Saucisse de Morteau en salad, poached egg, white wine potatoes (11) ⓐ

LE PLAT

- Wild mushroom risotto, Parmesan and truffle oil (17) ⓐ
- Pumpkin and sage ravioli, roquette salad (18) ⓐ Ⓥe
- Beetroot wellington, wilted spinach and chestnuts (19) Ⓥe ⓐ Ⓝ
- Tandoori aubergine steak, aubergine puree and masala sauce (18) Ⓥe
- Seafood bouillabaisse, rouille sauce, garlic toast (26) Ⓢf ⓐ
- Achari fish, cumin potato and wilted green (23)
- Lamb shank, turned potatoes, and winter vegetables (28)
- Braised beef blade, truffle mash and roasted parsnip (24) ⓐ
- Firm Favourite*
Le tiffin, chicken tikka, cumin rice, paratha (23) ⓐ ⓓ Ⓝ
- Autumn Special*
Lapin à la moutarde - rabbit in mustard, fondant potato and fine beans (26) ⓐ
- Jerusalem artichoke curry, coconut rice and papadom (18) Ⓥe ⓐ

GRILL

- Catch of the day, served with polenta chips and salad (25) ⓐ
- Rib-eye (8oz), thick cut chips, tomatoes and mushroom (28)
- Pork chop, thick cut chips, tomatoes, mushrooms and apple sauce (18)

Add Sauce ⓐ

- Pepper 2
Blue cheese 2
Béarnaise 2
Harissa butter 2

SIDES

- Autumn mixed salad (4.5)
Truffle mash (5)
Pommes frites (4.5)
- Cumin rice (4.5)
French beans with toasted almonds (5)
Honey glazed Autumn vegetables (5)

Ask for our Enfant Menu

Ask for our Dessert Menu

LUNCH

PRIXE-FIX

2 Course 19 3 Course 23

Available from Tues-Fri 12 - 2pm
Lunch portions and plating may differ to evening service

ENTRÉE

- Potage Saint Germain (split pea and bacon soup)
- Comte cheese soufflé, tomato chutney, kirsch sauce ⓐ Ⓥ Ⓥe
- Crispy okra, tamarind sauce, coriander, mint and chilli Ⓥe
- Venison and cranberry terrine, sour dough toast ⓐ

LE PLAT

- Jerusalem artichoke curry, coconut rice and papadom Ⓥe ⓐ
- Wild mushroom risotto, Parmesan and truffle oil ⓐ
- Le tiffin, chicken tikka, cumin rice, paratha ⓐ ⓓ Ⓝ
- Fish du jour

DESSERT

- Chocolate fondant with vegan vanilla ice cream Ⓥe ⓐ
- Gluten free sticky toffee pudding with salted caramel ice cream ⓐ
- Selection of ice cream ⓐ
- Selection of sorbet Ⓥe

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.