MUSE
BRASSERIE

2 COURSE SET MENU £40/PP
3 COURSE SET MENU £45/PP

COMPLIMENTARY COURSE & BREAD

ENTRÉE

Crispy okra, tamarind sauce, coriander, mint and chilli (VE)
Golden fried tapioca pearl tikki, puy lentil masala (VE)
Fried goats cheese, tomato chutney
Crispy pork belly, celeriac remoulade and apple purée (V) (G) (D)
Duck liver mousse, port jelly, toasted brioche (G) (D)

LE PLAT

Mushroom bourguignon pithivier, mulled wine sauce (VE)
Winter vegetable risotto, parmesan and truffle oil (V) (D)
Seafood bouillabaisse, rouille sauce, garlic toast (SF) (G)
Le tiffin - Rosemary chicken tikka, cumin rice, paratha (D) (G) (N)
Braised beef blade, truffle mash and Winter vegetables (D)

DESSERT

Chocolate fondant with vegan vanilla ice cream (VE) (G)
Gluten free sticky toffee pudding with salted caramel ice cream (D)
Bread and butter pudding with custard (D) (G)
Spiced poached pear, hot chocolate sauce, pear sorbet (VE)
Choice of ice cream (D)
Choice of sorbets (VE)

TEA/COFFEE

A 10% discretionary service charge will be added to the final bill

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