

VEGAN

ENTRÉE

- Crispy okra, tamarind, coriander and mint sauce 7
- Sweet potato, ginger and spring onion soup 7
- Cauliflower 65 with siracha mayo dip 8
- Spring vegetable galouti kebab, beetroot chutney 8

LE PLAT

- Roasted aubergine, vegan bolognaise and masala sauce 17
- Spinach, leeks and tofu encroute, bok choy, wild garlic puree 17
- Vegan ravioli, garlic pesto sauce, arugula salad 17
- Pea and mint kofta, Keralan sauce, coconut rice 17

DESSERT

- Chocolate fondant with vegan vanilla ice cream 7
- Coconut and rice brûlée 7
- 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
D Dairy
 VE Vegan
 SF Shellfish

A LA CARTE

ENTRÉE

- | | | | |
|--|---|---|---|
| Crispy okra, tamarind sauce, coriander, mint and chilli (7) VE | Ham hock croquettes, garlic rouille, celeriac remoulade (10) G D | Sweet potato, ginger and spring onion soup (7) VE | Cauliflower 65 with siracha mayo dip (8) VE |
| Baked camembert with garlic, thyme, chilli honey and sesame bread sticks (10) G D V | Spring vegetable galouti kebab, beetroot chutney (8) VE | Smoked duck, chicken and sour cherry terrine, sourdough toast (10) G D N | Cured mackerel, smoked pâté, beetroot and fennel mousse (10) G D |
| Seafood tasting plate - scallop, Chettinad prawn and crab bon-bon (12) G D SF | | Asparagus, quail egg and potato salad with tarragon dressing (9) V G | |

LE PLAT

- | | | | |
|---|---|---|---|
| Spring vegetable risotto, parmesan and truffle oil (17) D | Roasted aubergine, vegan bolognaise and masala sauce (17) VE | Spinach, leeks and tofu encroute, bok choy, wild garlic puree (17) VE G | Vegan ravioli, garlic pesto sauce, arugula salad (17) VE G |
| Pea and mint kofta, Keralan sauce, coconut rice (17) VE | <i>Firm Favourite</i>
Le tiffin - hariyali chicken tikka, cumin rice, paratha and papadums (23) G D N | Amritsari haddock with garlic and green pea chutney, grande chips (22) D | Chicken a la moutarde, truffle mash, baby leeks (23) D |
| Duo of lamb - lamb chop, pistachio crusted lamb shoulder, potato pave and jus (28) D N | | Creamy fish pie with cheddar mash, spring vegetables (22) D | |

GRILL

- Catch of the day, served with polenta chips and salad (26) D
- Rib-eye (8oz), thick cut chips, tomatoes and mushroom (28)
- Pork chop, thick cut chips, tomatoes, mushrooms and apple sauce (18)

Add Sauce D

- Peppercorn 2
 Blue cheese 2
 Bearnaise 2
 Café de Paris butter 2

SIDES

- Grande chips (4)
- Mixed salad (4)
- Truffle mash (4.5) D
- French fries au cheddar (5) D
- Masala fries (4.5)
- French beans (4.5) N
- Spring vegetables (4.5)

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

- Sweet potato, ginger and spring onion soup VE
- Crispy okra, tamarind, coriander and mint sauce VE
- Ham hock croquettes, garlic rouille, celeriac remoulade G D
- Smoked duck, chicken and sour cherry terrine, sourdough toast G N D

LE PLAT

- Spring vegetable risotto, parmesan and truffle oil D
- Roasted aubergine, vegan bolognaise and masala sauce VE
- Le tiffin - hariyali chicken tikka, cumin rice, paratha and papadums G D N
- Fish du jour

DESSERT

- Chocolate fondant with vegan vanilla ice cream VE G
- Gluten free 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.