



# MUSE

— B R A S S E R I E —

2 COURSE SET MENU £38/PP

3 COURSE SET MENU £42/PP

AMUSE BOUCHE & BREAD

## ENTREE

Crispy okra, tamarind, coriander and mint sauce (VE)

Spring vegetable galouti kebab, beetroot chutney (VE)

Smoked duck, chicken and sour cherry terrine, sourdough toast (G) (D) (N)

Asparagus, quail egg and potato salad with tarragon dressing (V)

Ham hock croquettes, garlic rouille, celeriac remoulade (G) (D)

## LE PLAT

Spring vegetable risotto, parmesan and truffle oil (D)

Roasted aubergine, vegan bolognese and masala sauce (VE)

Le tiffin - hariyali chicken tikka, cumin rice, paratha and papadums (G) (D) (N)

Duo of lamb, lamb chop, lamb shoulder pistachio crust, potato pave and lamb jus (D) (N)

Creamy fish pie with cheddar mash, spring vegetables (D)

## DESSERT

Chocolate fondant with vegan vanilla ice cream (VE) (G)

Gluten free sticky toffee pudding with salted caramel ice cream (D)

Lemon tart, sorbet (G) (D)

Poached rhubarb, crème chantilly, rhubarb custard (D)

Choice of ice cream (D)

Choice of sorbets (VE)

To be taken by entire table

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

Please let your server know of any allergens or dietary requirements and we will do our best to accommodate.

(VE) Vegan

(V) Vegetarian

(N) Nuts

(G) Gluten

(D) Dairy

(SF) Shellfish