

MUSE

—BRASSERIE—

2 COURSE SET MENU £38/PP

3 COURSE SET MENU £42/PP

AMUSE BOUCHE & BREAD

ENTREE

Provençal Summer vegetable soup (ve)

Crispy okra, chat masala (ve)

Pork pate, red onion marmalade, sourdough toast (g,d)

Caesar salad with chicken croquettes (g,d)

Salmon and trout ceviche, avocado and lemon grass, caviar

LE PLAT

Cauliflower Chettinad, coconut rice with Kerala sauce (ve)

Summer vegetable risotto, parmesan and truffle oil (d)

Le tiffin - Gulabi chicken tikka masala, cumin rice, paratha and papadoms (n,g,d)

Duck breast, dauphinoise potatoes and griotte cherry sauce (d)

Fish du jour

Rib-eye (9oz), thick cut chips, tomatoes and mushroom + £5 supplement

DESSERT

Chocolate tart (g, ve)

Sticky toffee pudding, salted caramel ice cream (d)

Summer berry pavlova, crème Chantilly (d)

Choice of ice cream (d)

Choice of sorbets (ve)

To be taken by entire table

A 10% service charge may 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.

Contains: g (gluten) d (dairy) n (nuts)
v (vegan)