

VEGAN

ENTRÉE

Provençal Summer vegetable soup	7
Sweetcorn and sweet potato cutlet, mint chutney	8
Crispy okra, chat masala	8
Heirloom tomato salad, basil gazpacho, seeded cracker (g)	10

LE PLAT

Confit byaldi, aubergine and courgette, arugula salad	18
Jackfruit sausage, ivy gourd poriyal, Malabar paratha (g)	18
Pan-seared garlic gnocchi, pesto sauce (g,n)	17
Cauliflower Chettinad, coconut rice with Kerala sauce	18

DESSERT

Chocolate tart (g)	8
Matcha and mango popsicle, basil mango kheer	9
Choice of sorbets	5

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

Provençal Summer vegetable soup (ve)
Crispy okra, chat masala (ve)
Pork pate, red onion marmalade, sourdough (g,d)
Caesar salad with chicken croquettes (g,d)

LE PLAT

Pan-seared garlic gnocchi, pesto sauce (g,n,ve)
Cauliflower Chettinad, coconut rice with Kerala sauce (ve)
Le tiffin - Gulabi chicken tikka masala, cumin rice, paratha and papadoms (n,g,d)
Fish du jour

DESSERT

Chocolate tart (g, ve)
Sticky toffee pudding, salted caramel ice cream(d)
Choice of ice cream (d) or Choice of sorbets (ve)

Ask for our
Enfant
Menu

A LA CARTE

ENTRÉE

Provençal Summer vegetable soup (ve) 7	Sweetcorn and sweet potato cutlet, mint chutney (ve) 8	Crispy okra, chat masala (ve) 8	Heirloom tomato salad, basil gazpacho, seeded cracker (ve, g) 10
Burrata papdi chat, lotus root chips, saag puree (d,g) 12	Pork pate, red onion marmalade, sourdough toast (d,g) 10	Crispy soft-shell crab, mango & raw papaya relish, moilee espuma foam (sf) 12	Salmon and trout ceviche, avocado and lemon grass, caviar 10
Seared scallop, Chettinad prawn and escargot bon-bon (sf, g, d) 13		Caesar salad with chicken croquettes (g,d) 11	

LE PLAT

Summer vegetable risotto, parmesan and truffle oil (d) 17	Confit byaldi, aubergine and courgette, arugula salad (ve) 18	Jackfruit sausage, ivy gourd poriyal, Malabar paratha (g,ve) 18	Pan-seared garlic gnocchi with pesto sauce (g,n,ve) 17
Cauliflower Chettinad, coconut rice with Kerala sauce (ve) 18	Duck breast, dauphinoise potatoes and griotte cherry sauce (d) 26	Roasted guinea fowl, truffle mash and pickled white mustard sauce (d) 25	Amritsari haddock with pea chutney, grande chips 22
Macadamia-crusted cod with mixed bean and chorizo ragout (g, n) 26		Le tiffin - Gulabi chicken tikka masala, cumin rice, paratha and papadoms (n,g,d) 24	

FROM THE GRILL

Beef fillet (8oz), thick cut chips, tomatoes and mushroom	36
Pork chop (8-9oz), thick cut chips, tomatoes, mushrooms and apple sauce	18
Rib-eye (9oz), thick cut chips, tomatoes and mushroom	28
Catch of the day, served with moilee sauce, polenta chips and salad (d)	26

SAUCES

Peppercorn (d)	2
Blue cheese (d)	2
Café de Paris butter (d)	2
Béarnaise sauce (d)	2

SIDES

Grande chips 4	Truffle mash(d) 4.5
French fries au fromage (d) 5	Cumin rice 4.5
French fries au masala 4.5	Summer vegetables 4.5
Mixed salad 4	

Ask for our
Dessert
Menu

SUNDAY

Indulge in a full Sunday roast lunch the MUSE way.

2 Courses

Add £7

3 Courses

Add £11

ENTRÉE

Provençal Summer vegetable soup (ve)
Crispy okra, chat masala (ve)
Pork pate, red onion marmalade, sourdough toast (d,g)
Caesar salad with chicken croquettes (g,d)

ROASTS

Our roasts are served with cauliflower gratin, honey roasted seasonal vegetables, potatoes, Yorkshires & gravy.
- Subject to availability -

Roast beef striploin	23
Pork loin & crackling	22
Tandoori chicken	20
Jackfruit Wellington (ve)	18

DESSERT

Chocolate tart (g,ve)
Sticky toffee pudding, salted caramel ice cream(d)
Choice of ice cream (d)
Choice of sorbets (ve)

mix & match

Perfect when you can't make your mind up!
Your two choices on one plate

ANY 2 ROAST MIX £25

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

Contains: (g) Gluten (sf) Shellfish (n) Nuts (d) Dairy
(ve) Vegan (v) Vegetarian

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.