



MUSE

—BRASSERIE—

2 COURSE SET MENU £38/PP

3 COURSE SET MENU £42/PP

AMUSE BOUCHE & BREAD



ENTREE



Kurkure bhindi (crispy okra) with date and tamarind chutney *(ve)*

Comté cheese soufflé, kirsch cheese sauce *(d,g)*

Duck liver parfait, plum chutney and toasted brioche *(d,g)*

Sweetcorn velouté, puffed corn and herb oil *(ve)*

Duo of smoked fish, smoked salmon and mackerel pâté *(d,g)*



LE PLAT



Mushroom risotto, truffle oil *(d)*

Cauliflower steak, wild puffed rice, moilee sauce *(ve)*

Toulouse sausage with braised lentil and grain mustard mash *(g)*

Daube de boeuf, pancetta, mushroom and truffle mash *(d)*

Chicken tikka masala, pilau rice and papadums *(d,g,n)*



DESSERT



Sticky toffee pudding *(d,gf)*

Chocolate fondant *(g,ve)*

Baba au rhum, crème Chantilly *(g,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 allergies or dietary requirements and we will do our best to accommodate.

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

