

VEGAN

ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney	8
Quinoa tikki, chickpea masala	8.5
Khaman dhokla chaat, potato sev, tangy sauce	8.5
Pickled heritage beetroot, sorbet, mixed seed cracker (g)	9.5

LE PLAT

Baked celeriac, toasted hazelnut, coconut sauce (n)	17.5
Swiss chard and garlic gnocchi (g)	17.5
Winter vegetable wellington, red currant jus and roasted vegetables (g)	21.5
Sweet potato and chickpea curry, cumin rice	18.5

DESSERT

Chocolate fondant, vegan vanilla ice cream(g)	8
Pear and apple tart tatin, apple sorbet(g)	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

Kurkure bhindi (crispy okra) with date and tamarind chutney (ve)
Gratinée des Halles - French onion soup (g,d)
Game and prune terrine, cranberry chutney, sour dough bread(g)
Quinoa tikki, chickpea masala(ve)

LE PLAT

Butternut squash risotto, truffle oil (v,d)
Baked celeriac, toasted hazelnut, coconut sauce(n,ve)
Chicken tikka lababdar, papadums, paratha (d,g,n)

Fish du jour

DESSERT

Sticky toffee pudding, salted caramel ice cream(gf,d)
Chocolate fondant, vegan vanilla ice cream(g,ve)
Choice of ice cream (d)
Choice of sorbets (ve)

Ask for our
Enfant
Menu

A LA CARTE

ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney (ve) 8	Gratinée des Halles - French onion soup(g,d) 7.5	Gruyere Soufflé, kirsch sauce(v,g,d) 11.5	Moules marinières in moilee sauce(sf,g) 11.5
Game and prune terrine, cranberry chutney, sour dough bread(g) 10.5	Quinoa tikki, chickpea masala(ve) 8.5	Devon crab ravioli, crab bisque(sf,g,d) 12.5	Khaman dhokla chaat, potato sev, tangy sauce(ve) 8.5
Pickled heritage beetroot, sorbet, mixed seed cracker (ve,g) 9.5		Pork cheek with crispy ham hock bon-bon, mustard apple compote (g,d) 11.5	

LE PLAT

Butternut squash risotto, truffle oil (v,d) 18.5	Baked celeriac, toasted hazelnut, coconut sauce (n,ve) 17.5	Swiss chard and garlic gnocchi (g,ve) 17.5	Winter vegetable wellington, red currant jus and roasted vegetables (ve,g) 21.5
Sweet potato and chickpea curry, cumin rice(ve) 18.5	Paneer pasanda, makhani sauce(d,n) 21.5	Le tiffin-chicken tikka lababdar, papadums, paratha (d,g,n) 24.5	Roasted cod, lemon beurre blanc, Winter ratatouille (d) 24.5

Cassoulet a la Maison
- French meat stew
26.5

Venison loin, celeriac and potato dauphinoise, mushroom pithivier, red currant sauce(d,g) 27.5

Chalk stream trout with clams, apples, and spiced shellfish sauce(d,sf) 26.5

DU GRIL

Catch of the day, served with moilee sauce, polenta chips and salad (d)	26
T-bone steak(500-800gms) grande chips, tomatoes and mushroom	36
Pork chop, grande chips, tomatoes, mushrooms and apple sauce	19
Ribeye steak-9oz grande chips, tomatoes, and mushrooms	29

SAUCES

Peppercorn sauce (d)	2
Harissa butter (d)	2
Blue cheese sauce (d)	2
Bearnaise (d)	2

SIDES

Grande chips	4.5	Truffle mash (d)	4.5
Roasted Winter vegetables	4.5	Cumin rice	4.5
French fries au fromage (d)	5.5	Tender stem broccoli	4.5
French fries au masala	4.5	Paratha (g)	3.5
Mixed salad	4.5		

Ask for our
Dessert
Menu

SUNDAY

Lunch orders from 12 till 3pm

Indulge in a full Sunday roast lunch the MUSE way.

ROASTS

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

	On its own	2 course	3 course
Roast beef striploin	23	30	34
Pork loin & crackling	22	29	33
Tandoori chicken half	20	27	31
Winter vegetable wellington (ve)	18	25	29

ENTRÉE

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

Gratinée des Halles - French onion soup(g,d)

Gruyere Soufflé, kirsch sauce (v,g,d)

Game and prune terrine, cranberry chutney, sour dough bread (g)

DESSERTS

Chocolate fondant, vegan vanilla ice cream(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!

Any 2 roast mix for £25

+7 FOR 2 COURSES

+11 FOR 3 COURSES

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

ALLERGEN INFORMATION

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.