

VEGAN

ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney	8
Avocado and millet cutlet, pea chaat	8.5
Tomato and basil terrine with aubergine caviar (g)	9.5
Spring leek soup (g)	8

LE PLAT

Edamame, spinach and portobello mushroom pithivier, wild garlic puree (g)	19.5
Smoked aubergine, mix bean ragout, vegan cheddar	19
Fregola with Provençal vegetables, toasted almond (g,n)	19
Cauliflower steak, puffed rice chaat, moilee sauce	19

DESSERT

Chocolate and orange tart (g)	8
Poached Peach, vanilla ice cream	8
Choice of sorbets	5

LUNCH

PRIX-FIXE

2 Course 19 3 Course 23
Available from Mon-Fri 12 – 2pm

Lunch portions and plating may differ to evening service

ENTRÉE

Chicken liver pâté, fig chutney and sourdough (g,d)
Spring leek soup, cheddar cheese toast (v,g,d)
Tomato and basil terrine with aubergine caviar (ve)
Beetroot cured trout, crème fraiche and rye bread (g,d)

LE PLAT

Pea and asparagus risotto, grated parmesan (v,d)
Fregola with Provençal vegetables, toasted almond (ve,g,n)
Le tiffin - hariyali chicken tikka, makhani sauce, cumin rice, paratha (d,n,g)

Fish du jour

DESSERT

Sticky toffee pudding, salted caramel ice cream (d)
Vegan Chocolate and Orange tart (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	Spring leek soup, cheddar cheese toast (v,g,d) 8	Comte cheese soufflé, kirsch sauce (v,g,d) 11.5	Asparagus, crispy duck egg and chorizo with herb hollandaise (d,g) 11.5
Avocado and millet cutlet, pea chaat (ve) 8.5	Chicken liver pâté, fig chutney and sourdough (g,d) 11	Beetroot cured trout, crème fraiche and rye bread (g,d) 11.5	Tomato and basil terrine with aubergine caviar (ve,g) 9.5

Soya glazed pork belly, pineapple relish 11.5

Sélection de grillades – sharing platter consisting of, achari fish, lamb chop, grilled merguez sausage, Chettinad prawn and malai chicken tikka (sf,g,d) 32

LE PLAT

Pea and asparagus risotto, grated parmesan (v,d) 18.5	Edamame, spinach and portobello mushroom pithivier, wild garlic puree (g,ve) 19.5	Stuffed gnocchi with green pesto and arugula salad (v,g,d) 17.5	Smoked haddock and baked leek, creamy mash and cheese sauce (d) 24.5
Grilled bream with mustard and tarragon sauce, asparagus and peas (d) 24.5	Cauliflower steak, puffed rice chaat, moilee sauce (ve) 19	Le tiffin - hariyali chicken tikka, makhani sauce, cumin rice, paratha (d,g,n) 24.5	Herb crusted lamb rump, braised shoulder, wild garlic puree and lamb jus (g) 28

Fregola with Provençal vegetables, toasted almond (ve,g,n) 19

Smoked aubergine, mix bean ragout, vegan cheddar (ve) 19

Le Lapin de printemps, braised farm rabbit with spring vegetables and jus (d) 26

DU GRIL

Catch of the day, served with moilee sauce, polenta chips and salad (d)	27
T-bone steak (500-600gms) grande chips, tomatoes and mushroom	38
Pork chop, grande chips, tomatoes, mushrooms and apple sauce	19
Rib Eye (9oz), grande chips, tomatoes, and mushrooms	29

SAUCE

Peppercorn sauce (d)	2
Café de Paris butter (d)	2
Roquefort sauce (d)	2
Bearnaise (d)	2

SIDES

Grande chips	4.5	Pommes mousseline (d)	4.5
Roasted Spring 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 leaf salad	4.5		

Ask for our Dessert Menu

SUNDAY

Lunch from 12 till 3.30

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. – Subject to availability

	On its own	2 course	3 course
Roast beef striploin	24	31	36
Pork loin & crackling	23	30	35
Tandoori chicken (d)	20	27	32
Spinach, mushroom pithivier (g,v)	18	25	29

ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney (ve)
Spring leek soup, cheddar cheese toast (v, g,d)
Comte cheese soufflé, kirsch sauce (v, g,d)
Chicken liver pâté, fig chutney and sourdough (g,d)

DESSERTS

Chocolate and orange tart (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

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.