

VEGAN

ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney	8
Sweetcorn kebab, tangy tomato relish	9
Chilled melon soup, oregano toast (g)	8
Trio of beetroot tikki, vada pav and vegetable samosa (g)	12

LE PLAT

Ratatouille tartiflette, vegan soft cheese with arugula salad	19
Fried smoked aubergine, fregola with toasted almond and pomegranate (n,g)	19
Chickpea and sweet potato kofta served with Malabari sauce and paratha (g)	18
Heritage carrot wellington, spinach, tofu, mushroom duxelles with caraway jus (g)	20

DESSERT

Chocolate fondant, vanilla ice cream (g)	8
Choice of sorbets	8

LUNCH

PRIX-FIXE

2 Course 20 3 Course 24

Available from Mon-Fri 12 - 2pm

Lunch portions and plating may differ to evening service

ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney (ve)	
Black pudding terrine, ham hock, honey mustard, pickled vegetable, sourdough toast (g)	
Chilled melon soup, ricotta and oregano toast(v,g)	
Crispy chilli coconut calamari, and polenta served with sriracha mayo (sf)	

LE PLAT

Zafrani chicken tikka, cumin rice, paratha and poppadums (g,d,n)	
Fried smoked aubergine, fregola with toasted almond and pomegranate (g,ve)	
Tomato mozzarella tortellini, Provencal sauce (d,g)	
Fish du jour	

5oz minute steak, skinny fries, watercress and harissa butter + £6 supplement

DESSERT

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

A LA CARTE

ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney (ve) 8	Chilled melon soup, ricotta and oregano toast (v,g) 8	Sweetcorn kebab, tangy tomato relish (ve) 9	Summer garden salad, peas and broad bean topped with soft boiled egg (g,v) 10.5
Rillettes of Cornish mackerel, crème fraîche, cucumber and radish carpaccio(g,d) 11	Crispy calamari, in chilli coconut and polenta served with sriracha mayo (sf) 10	Tomato burrata salad, Pimm's jelly (d,v) 12.5	Trio of beetroot tikki, vada pav and vegetable samosa (ve,g) 12

PETITE GRILL

Pork belly	9
Zafrani chicken tikka (d) 9	
Tandoori lamb chops	11
Achari salmon (d)	11
Chettinad prawns (sf)	11

Sélection de grillades

- sharing platter of
pork-belly, tandoori lamb chop,
achari salmon, merguez sausage,
chicken tikka and Chettinad
prawns (sf,d) 29

LE PLAT

Fried smoked aubergine, fregola with toasted almond and pomegranate (n,g,ve) 19	Ratatouille tartiflette, Brillat-Savarin soft cheese with arugula salad (d,v) 19	Smoked haddock kedgeriee, spiced arborio rice, onion bhaji and quail egg (d) 23.5	Le tiffin - Zafrani chicken tikka, cumin rice, paratha and poppadums (g,d,n) 24.5
Gressingham duck breast, crispy polenta and croquettes with passionfruit jus (g,d) 28	Seabream au pistou -with orzo pasta in pesto sauce (d,g) 24.5	Tomato mozzarella tortellini with Provencal sauce (d,g) 19	Lamb rump with courgette moussaka and fondant potato (d) 28
Chickpea and sweet potato kofta served with Malabari sauce and paratha(ve,g) 18	Heritage carrot wellington, spinach, tofu, mushroom duxelles with caraway jus (g,ve) 20		

DU GRILL

Catch of the day, served with moilee sauce, polenta chips and salad (d)	27
Fillet steak (8oz), grande chips, tomatoes and mushroom	35
Pork chop, grande chips, tomatoes, mushroom and apple sauce	19
Rib Eye (9oz), grande chips, tomatoes, and mushrooms	29

SAUCE

Peppercorn (d)	2.5
Café de Paris butter(d)	2.5
Blue cheese (d)	2.5
Bearnaise (d)	2.5

SIDES

Grande chips	4.5	Pommes mousseline (d)	4.5
French fries	4.5	Cumin rice	4.5
French fries au fromage (d)	5.5	Tender stem broccoli	6
French fries au masala	5	Paratha (g)	3.5
Mixed leaf salad	4.5	Summer vegetables	4.5

Ask for
our
Enfant
Menu

Ask for
our
Dessert
Menu

SUNDAY

Lunch from 12 till 3.30pm

Treat yourself to the ultimate Sunday indulgence: a full roast lunch, lovingly prepared the MUSE way, where tradition meets taste with a touch of luxury.

ROASTS

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

Roast beef striploin	24
Pork loin & crackling	23
Tandoori chicken (d)	22
Heritage carrot wellington (g,ve)	20

mix & match

Any 2 roast mix for £25

Add a 2nd course to your roast	7
Add a 3rd course for a further	5

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Chilled melon soup, ricotta and oregano toast(v,g)	
Sweetcorn kebab, tangy tomato sauce (ve)	
Summer garden salad, peas and broad bean topped with soft boiled egg (g,v)	
Black pudding terrine, ham hock, honey mustard, pickled vegetable, sourdough toast (g)	
Crispy calamari, in chilli coconut and polenta served with sriracha mayo (sf)	

DESSERTS

Sticky toffee pudding, salted caramel ice cream (d)	
Summer berry pudding, bourbon vanilla (g,d)	
Chocolate fondant, vanilla ice cream(g,ve)	
Mango kulfi, mango and papaya compote (d,n)	
Choice of ice cream (d)	
Choice of sorbets (ve)	

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 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.