MUSE
BRASSERIE

Valentines

MENU 2026

3 Courses – £48

11th–14th February

ENTRÉE

Pan-seared scallop, silk-smooth cauliflower velouté, bright salsa verde *(sf, d)*

Celeriac and truffle oil soup, gently warmed, finished with crisp artichoke *(ve)*

Golden duck croquette and delicately smoked duck, served with a light orange jus *(g,d)*

Seafood platter for two (plateau de fruits de mer), a selection of scallop, king prawn Chettinad and coconut calamari, accompanied by saffron aioli and classic tartare sauce *(sf, g)*

LE PLAT

7oz beef fillet, tender and richly flavoured, with truffle mash, wild mushrooms and Madeira sauce *(d)*

Lamb rump and slow-pressed lamb belly, dauphinoise potato and lamb jus *(d)*

Beetroot gnocchi, with pistachio pesto and fresh rocket salad *(n,d,g)*

John Dory and clams, gently cooked, with potato rassam *(sf)*

DESSERTS

Dark chocolate torte, indulgent and rich, paired with fragrant rose ice cream *(g,d)*

Apple and rhubarb crumble tart, delicately spiced and lightly baked *(g)*

A selection of handcrafted ice creams and sorbets *(d)*

Muse cheese selection, artisan biscuits and quince jelly *(g,d)* (£5 supplement)

(ve) Vegan (n) Nuts (g) Gluten (d) Diary (sf) Shellfish