MUSE
BRASSERIE

2 COURSE SET MENU £38/PP
3 COURSE SET MENU £42/PP

AMUSE BOUCHE & BREAD

ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney *(ve)*
Drumstick (moringa) soup with wild puff rice *(ve)*
Wild boar pâté with cranberry compote and sourdough bread *(g, d)*
Gruyère cheese soufflé, plum & onion chutney *(g, d)*
Grilled Chettinad prawns *(sf)* supplement £6
Glazed pork belly

LE PLAT

Rosemary chicken tikka, cumin rice, papadums and paratha *(g, d, n)*
Wild mushroom crêpes gratin with vegan cheddar *(g, ve)*
Winter vegetable kofta curry with paratha *(ve, g)*
Jerusalem artichoke, leek, prosecco and walnut risotto *(v, n)*
Braised oxtail ragout with cocktail onion, button mushrooms and creamy mash *(d)*
Fish du jour
Rib eye steak, grande chips, tomatoes and mushroom + £8 supplement

DESSERT

Sticky toffee pudding *(d,v,gf)*
Pear frangipane tart with vegan vanilla *(ve,g,n)*
Vanilla ground rice brulee *(d,n)*
Choice of ice cream *(d)*
Choice of sorbets *(ve)*
Muse selection of cheese *(g,d)* + £5 *supplement*

To be taken by entire table
A 10% service charge may be added to the final bill
Please let your server know of any allergens or dietary requirements and we will do our best to accommodate.

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