

# You're my MUSE

At Muse Brasserie, our menu is guided by the seasons, using fresh, carefully sourced ingredients. Inspired by the meaning of "Muse" — creativity and inspiration — our dishes are thoughtfully crafted and may offer a twist on what you're used to.

Please speak to your server about any allergens or dietary requirements; we will always do our best to accommodate. Your feedback is invaluable to us as we continue to grow and improve.

If you've enjoyed your experience, we would truly appreciate a review on TripAdvisor to help share Muse with others.

Team MUSE



Ask for our  
Cocktail + Dessert  
menus

## SIDES

French fries	£5
Grande chips	£5
Fries au fromage (d)	£6
Pommes mousseline (d)	£6
Cumin rice	£4.50
French beans	£6
Spring vegetables	£6
Mixed salad	£5
Paratha (g)	£4.50

Ask for  
our  
Enfant  
Menu

## A LA CARTE

### ENTRÉE

Sweetcorn chowder,  
wild garlic oil, puffed  
corn (ve) **£7.95**

Smoked cheddar  
soufflé, kirsch sauce  
(g,d) **£10.50**

Ham hock & pea  
terrine, pickled  
vegetables,  
sourdough (g) **£9.50**

Hara bhara kabab,  
pea & chana masala  
chaat (ve) **£8.50**

Mackerel Caesar,  
baby gem, garlic  
croutons,  
anchovy dressing  
(g,d) **£11.50**

Pea pancake,  
asparagus, poached  
egg, tarragon  
hollandaise (d,g)  
**£10.95**

Crispy okra with  
tamarind and mint  
sauce (ve) **£8.50**

Cauliflower  
croquettes, black  
garlic mayonnaise  
(d,g) **£8.50**

#### Plateau Végétarien — £25

Jackfruit wings, vegetable samosa,  
cauliflower croquettes, hara bhara kabab,  
paneer tikka (vg,d)

#### PETIT GRILL

Chicken tikka (d) **£9.50**  
Lamb chops **£12.95**  
King prawns Chettinad (sf) **£12.95**  
Merguez (spiced lamb sausage) **£9.00**

#### Plateau Mixte — £32

Chicken tikka, lamb chops,  
duck bonbon, merguez,  
king prawns Chettinad  
(d,g,sf)

### LE PLAT

Asparagus & wild garlic  
risotto, Parmesan,  
truffle oil (d)-add £5 for  
prawns (sf) **£19**

Spinach & chickpea  
strudel, Provençal  
sauce (ve,g) **£21**

Beetroot gnocchi,  
pistachio pesto,  
roquette (d,g,n) **£21**

Roasted hispi  
cabbage, grilled  
artichoke, tomato  
fondue (ve) **£19**

Muse vegan thali -  
porriyal, dum aloo,  
dal makhani, pea  
kofta, rice & paratha  
(ve,g) **£22**

Spring lamb cannon,  
pressed belly,  
Parmentier potatoes,  
lamb jus (d) **£30**

Confit duck leg, duck  
bonbon, dauphinoise  
potatoes, sauce  
bigarade (d,g) **£28**

Baked leek & smoked  
salmon gratin, spring  
greens (d,g) **£23**

Pan-seared seabream,  
fennel, peas, baby  
gem, beurre blanc (d)  
**£26**

Le Tiffin - Hariyali  
chicken tikka masala,  
cumin rice, paratha (d,g,n)  
**£25**

### DU GRILL

Gloucester Old Spot pork chop, apple & cider purée, hispi  
cabbage, creamy mash Gloucester Quays Signature **£22**

Catch of the day, moilee sauce, polenta chips (d) **£26**

Muse lamb burger, smoked cheddar, spiced house relish,  
brioche bun, pommes frites (d,g) **£17**

Rib-eye steak, grande chips, tomatoes, mushrooms **£30**

Minute steak (5oz), French fries, tomatoes, mushrooms **£19**

### SAUCES

Peppercorn sauce (d) **£3**

Café de Paris butter (d) **£3**

Blue cheese sauce (d) **£3**

Bearnaise (d) **£3**

Ask for  
our  
Dessert  
Menu

## SUNDAY

Lunch from 12 till 3.30

Sunday roasts, prepared with the Muse touch.

### ROASTS

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

Roast beef striploin (d,g)	£24
Pork loin & crackling (d,g)	£23
Tandoori chicken (d,g,n)	£22
Spinach & chickpea strudel (ve,g)	£21

**FAMILY ROAST PLATTER (for 4)** **£80**

A selection of our Sunday roast favourites, served in bowls and on a sharing platter for the whole table to enjoy — featuring tender roast meats, seasonal vegetables, crispy potatoes, Yorkshire puddings, and rich gravy. Perfect for sharing.

## mix & match

Perfect when you can't make your mind up!

**Any 2 roast mix for £25**

Add 2nd course to your roast **£7**

Add 3rd course to your roast **£5**

### ENTRÉE

Sweetcorn chowder, wild garlic infused oil, puffed  
corn (ve)

Smoked cheddar cheese soufflé, kirsch sauce (d,g)

Ham hock and pea terrine, pickled vegetable, sour  
dough toast (g)

Hara bhara kabab, pea and chana masala chaat (ve)

### DESSERTS

Chocolate fondant, vegan vanilla ice cream (ve,g)

Gluten free sticky toffee pudding, salted caramel ice  
cream (d)

Rhubarb crumble trifle (g,d)

Selection of ice creams (d) & 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](http://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.