

MUSE

— B R A S S E R I E —

2 COURSE SET MENU £38/PP

3 COURSE SET MENU £42/PP

AMUSE BOUCHE & BREAD

ENTRÉE *(choose one)*

- Sweetcorn chowder, wild garlic oil, puffed corn *(ve)*
- Smoked cheddar soufflé, kirsch sauce *(d, g)*
- Ham hock & pea terrine, pickled vegetables, sourdough *(g)*
- Hara bhara kabab, pea & chana masala chaat *(ve)*
- Cauliflower croquettes, black garlic mayonnaise *(d, g)*
- Kurkure bhindi (crispy okra) with date and tamarind chutney *(ve)*

LE PLAT *(choose one)*

- Asparagus & wild garlic risotto, Parmesan, truffle oil - add £5 for prawns *(d)*
- Spinach & chickpea strudel, Provençal sauce *(ve, g)*
- Spring green kofta, jeera rice, paratha *(ve, g)*
- Hariyali chicken tikka masala, cumin rice, paratha, papadums *(d, g, n)*
- Pan-seared seabream, roasted fennel, peas, baby gem, lemon beurre blanc *(d)*
- Rib-eye steak, grande chips, tomatoes, mushrooms *(£5 supplement)*
- Spring lamb cannon, pressed belly, Parmentier potatoes, spring vegetables, lamb jus *(d) (£5 supplement)*

DESSERT *(choose one)*

- Chocolate fondant, vegan vanilla ice cream *(ve, g)*
- Sticky toffee pudding, salted caramel ice cream *(d)*
- Rhubarb crumble trifle *(g, d)*
- Gajar ka halwa, clotted cream ice cream *(d, n)*
- Selection of ice creams *(d)* & 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)
ve (vegan)