SPECIAL LUNCH OFFER

£14.95

Available Monday to Friday · 12:00pm – 2:00pm
Enjoy one of our delicious lunch favourites, plus a drink

CHOOSE FROM

Steak Baguette *(d,g)*
served with French fries

Croque Monsieur *(d,g)*
served with French fries

Vegan Kofta Curry *(ve,g)*
served with fragrant rice or paratha

INCLUDES YOUR CHOICE OF

Bottled beer · 125ml glass of house wine · Soft drink

LUNCH

PRIX-FIXE

2 Courses £19.50 · 3 Courses £23.50
Available Monday to Friday, 12:00pm – 2:00pm
Lunch portions and plating may differ to evening service

ENTRÉE

Crispy okra, gram-flour dusted, tangy dip *(ve)*

Vichyssoise, leek and potato soup, crème fraîche; served hot or cold *(v, d)*

Sticky chicken wings, sesame and soya glaze, banana ketchup *(g, s)*

Cured trout tartare *(f,d,g)*

LE PLAT

Tandoori Pineapple, puffed rice, moilee sauce (ve)

Summer vegetable risotto, parmesan, truffle oil *(d)*
- add £5 for prawns *(sf)*

Crispy aubergine, tomato fondue, rocket salad *(ve, g)*

Chicken tikka masala, cumin rice and parotta *(d, g, n)*

Fish of the day, cumin potatoes, fragrant moilee sauce *(f, d)*

DESSERT

Chocolate délice, vegan ice cream *(ve)*

Sticky toffee pudding, warm toffee sauce *(d, e)*

Choice of ice cream *(d)* or Choice of sorbets *(ve)*

SIDES

Truffle & Parmesan Fries *(d)*	£5.50
French Fries	£4.50
Masala Fries	£5.00
Chunky Chips	£4.50
Seasonal Summer Vegetables	£6.00
Cumin Rice	£4.00
Creamy Mash *(d)*	£4.50
Tenderstem Broccoli	£5.50
Parotta *(g)*	£4.50

A LA CARTE

ENTRÉE

Summer Burrata Salad *(v,d)*
Guacamole, citrus salad, toasted mixed seeds
£11.00

Crispy Okra *(ve)*
Gram-flour dusted, tangy dip
£8.00

Vichyssoise *(v,d)*
Leek and potato soup, crème fraîche; served hot or cold
£8.00

Twice-Baked Comté Soufflé *(v,d,g,e)*
Baked twice, fig chutney
£12.00

Cauliflower 65 *(ve)*
Spiced florets, curry leaf, green chilli
£8.50

Sticky Chicken Wings *(g,s)*
Sesame and soya glaze, banana ketchup
£9.50

Cured Trout Tartare *(f,d,g)*
Citrus cured, caviar, rye bread
£12.00

Chicken Liver Parfait *(d,g)*
Smooth chicken liver pâté, toasted sourdough
£10.00

PETIT GRILL

small grill plate

Chicken Tikka *(d)*
Hung-yoghurt marinade, Kashmiri chilli and spices
£9.00

Tandoori Lamb Chops
Aromatic Indian spices, mint chutney
£13.00

Merguez *(g)*
Spiced lamb sausage, sriracha mayo
£11.00

Soy-Glazed Pork Belly *(g,s)*
Soya-glazed, slow-cooked
£10.00

Chettinad King Prawns *(sf)*
Sautéed in Chettinad sauce
£13.00

Sharing Grill Platter *(g,s,sf)*
Chicken tikka, lamb chops, merguez, king prawns and pork belly
£32.00

LE PLAT

Summer Vegetable Risotto *(d)*
Arborio, summer vegetables, parmesan, truffle oil
- add £5 for prawns (sf)
£18.00

Crispy Aubergine *(ve,g)*
Crumb-fried aubergine, tomato fondue, rocket salad
£17.00

Beetroot Wellington *(ve,g)*
Mushroom duxelles, balsamic-glazed beetroot, vegan jus
£20.00

Grilled Chicken Caesar Salad *(d,g,f,e)*
Romaine, croutons, shaved parmesan, bacon, anchovies, Caesar dressing
£19.00

Seafood Linguine *(d,g,sf)*
King prawns, mussels and clams, creamy vermouth sauce
£23.00

Toulouse Sausage *(d,g)*
Traditional French pork sausage, mash, onion gravy
£20.00

Lamb Cannon *(g,d)*
Bolognese bon-bon, dauphinois potatoes, jus
£30.00

Tandoori Pineapple *(ve)*
Puffed rice and moilee sauce
£20.00

LE TIFFINS

Chicken Tikka Masala *(d,g,n)*
Creamy spiced sauce, cumin rice, papadums and parotta
£23.00

Railway Lamb Curry *(d,g)*
Slow-cooked Anglo-Indian style, rice, papadums and parotta
£25.00

Vegetable Kofta Curry *(ve,g)*
Mixed vegetables, raisins and seeds, rice, papadums and parotta
£20.00

DU GRILL

Sirloin (6oz) — **£23.00**
Chips, grilled tomatoes and mushrooms

Rib-Eye Steak (8oz) — **£29.00**
Chips, grilled tomatoes and mushrooms

Gloucester Old Spot Pork Chop *(d)* — **£22.00**
Apple & cider purée, cabbage, creamy mash

Catch of the Day *(f,d)* — **£26.00**
Moilee sauce, polenta chips

Lamb Burger *(d,g)* — **£17.00**
Smoked cheddar, spiced house relish, brioche bun, French fries

SAUCES

Peppercorn sauce *(d)*	£3
Café de Paris butter *(d)*	£3
Blue cheese sauce *(d)*	£3
Bearnaise *(d)*	£3

Ask for our Enfant Menu

Ask for our Dessert Menu

SUNDAY

Lunch from 12 till 3.00

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
Beetroot Wellington *(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

Vichyssoise *(v,d)*

Twice-Baked Comté Soufflé *(v,d,g,e)*

Chicken Liver Parfait *(d,g)*

Cauliflower 65 *(ve)*

DESSERTS

Chocolate délice, vegan ice cream *(ve)*

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

Mango Crème Brûlée *(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

(g) Gluten (v) Vegetarian (n) Nuts (s) Soya
(d) Dairy (ve) Vegan (sf) Shellfish (f) Fish (e) Eggs

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.