

SPECIAL LUNCH OFFER

£14.95

Available Monday to Friday · 12:00pm – 2:30pm
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 – 2:30pm
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

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

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

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

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

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

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

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

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

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

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

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, anchovies, Caesar
dressing
£19.00

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

PETIT GRILL

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) **£32.00**
Chicken tikka, lamb chops, merguez, king prawns and pork belly

LE TIFFINS

Curries served in beautiful handmade tiffins

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

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

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

DU GRILL

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

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

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 3.30

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
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.