

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)*

- Summer burrata salad, guacamole, citrus salad, toasted seeds *(v, d)*
- Vichyssoise, leek and potato soup, crème fraîche *(v, d)*
- Twice-baked Comté soufflé, fig chutney *(v, d, g, e)*
- Cauliflower 65, curry leaf, green chilli *(ve)*
- Crispy okra, gram-flour dusted, tangy dip *(ve)*
- Chicken liver parfait, toasted sourdough *(d, g)*

LE PLAT *(choose one)*

- Summer vegetable risotto, parmesan, truffle oil *(d)*
- Crispy aubergine, tomato fondue, rocket salad *(ve, g)*
- Beetroot Wellington, mushroom duxelles, vegan jus *(ve, g)*
- Chicken tikka masala, cumin rice, papadums, parotta *(d, g, n)*
- Catch of the day, moilee sauce, polenta chips *(f, d)*
- Toulouse sausage, mash, onion gravy *(g, d)*
- 8oz Rib-eye steak, chips, grilled tomatoes, mushrooms *(d)* (£5 supplement)

DESSERT *(choose one)*

- Chocolate délice, vegan ice cream *(ve)*
- Sticky toffee pudding, warm toffee sauce *(d, e)*
- Mango crème brûlée *(d)*
- Rum-soaked gulab jamun *(d, g)*
- Choice of ice cream *(d)*
- Choice of sorbets *(ve)*
- Selection of cheeses, British and continental *(d, g)* (£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) e (egg) f (fish) ve (vegan) v (vegetarian)