

Daily
MUSE



play while you peruse

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MU
BRASS

www.musebrasserie.com

60 St Georges Place, | Cheltenham, GL50 3PN

37-41 Prince Street | Bristol, BS1 4PS

Gloucester Quays, | Merchants' Rd,



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MUSE

— B R A S S E R I E —

Discover the comforting flavours of autumn and winter,
brought to life with Muse's distinctive
French and Indian influences.

LUNCH

PRIX-FIXE
2 Courses £19.50 • 3 Courses £23.95

Available Monday to Friday till 2:30pm
Lunch portions and plating may differ to evening service

STARTERS

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

French onion soup, gruyere crouton *(d,g)*

Quinoa and millet tikki, chana masala chat *(ve)*

Hot-smoked salmon pâté *(f,d,g)*

Confit chicken, apricot and pancetta terrine *(d,g)*

MAIN

Butternut squash risotto *(d)* + add prawns *(sf)* £6

Wild mushroom gnocchi *(ve,g)*

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

Fish of the day, *(f)*

DESSERT

Blood orange chocolate tart *(ve)*

Sticky toffee pudding, salted caramel ice cream *(gf,d)*

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

SIDES

Gruyère fries <i>(d)</i>	£6.00
French fries	£5.00
Masala fries	£5.50
Chunky chips	£5.00
Autumn vegetables	£6.00
Cumin rice	£4.00
Creamy mash <i>(d)</i>	£5.50
Buttered Brussels sprouts with pancetta <i>(d)</i>	£5.00
Parotta <i>(g)</i>	£5.00

À LA CARTE

STARTERS

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

Quinoa and millet
tikki *(ve)*
chana masala chaat
£8.50

Sweet potato
croquettes *(g,ve)*
mint and avocado
chutney
£8.50

Confit chicken,
apricot and pancetta
terraine *(d,g)*
sourdough toast
£10.00

Hot-smoked salmon
pâté *(f,g,d)*
crostini and house salad
£10.50

Venison keema
brioche *(g,d)*
pickled red onion
£10.50

French onion soup
(d,g)
gruyère toast
£8.50

Beaufort cheese
soufflé *(d,g)*
kirsch sauce
£11.50

Bouchée à la reine *(d,g)*
vol-au-vent with wild
mushroom fricassee and
cheese sauce
£10.00

Garlic-buttered
snails and frog's
legs *(d,g)*
£12.00

PETITE GRILL

Chicken tikka *(d)*
Hung-yoghurt marinade,
Kashmiri chilli and spices
£8.50

Tandoori Lamb Chops
Aromatic Indian spices, mint
chutney
£12.50

Confit garlic and chilli
prawns *(sf)*
£12.50

Merguez
sausages *(g)*
£8.50

Braised pork
belly
£10.00

Charcuterie board *(d,g)*
Duck rillettes, chorizo, fennel salami, Paris ham, Bath
soft cheese, Black Bomber Cheddar, pickled vegetables,
sourdough bread and artisan biscuits
£23.00

Sharing Platter *(g,s,sf)*
tandoori chicken tikka, lamb chops, garlic
prawns, merguez sausages and malai paneer
£32.00

MAINS

Butternut squash
risotto *(d)*
parmesan and truffle
oil
+ add prawns *(sf)* £6
£17.00

Beef cheek
bourguignon *(d)*
creamy mash, caramelised
parsnips and beef jus
£25.00

Roasted celeriac
(ve,n)
celeriac remoulade, bhajis,
purée and toasted hazelnuts
£19.00

Gressingham duck
breast *(g,d)*
pumpkin, duck croquettes and
kumquat jus
£28.00

Chicken tikka
masala *(g,d,n)*
cumin rice, papadums and
parotta
£23.50

Wild mushroom
gnocchi *(ve,g)*
rocket salad
£18.00

Pumpkin ravioli
(ve,g)
roasted pumpkin and
pesto sauce
£18.00

Puy lentil pie *(ve,g)*
filo pastry and
house salad
£19.00

Seafood moilee *(f, sf)*
prawns, mussels, red
mullet and sea bass with
coconut rice
£24.50

GRILL

Rib-eye steak *(8oz)*
flat mushroom, tomatoes and chips

£29.00

Catch of the day *(f)*
polenta chips and house salad

£25.00

Pork chop
flat mushroom, tomatoes and chips

£19.00

Lamb Burger *(d,g)*
smoked cheddar and chips

£18.00

SAUCES - £2.50

Béarnaise sauce *(d)*

Peppercorn sauce *(d)*

Blue cheese sauce *(d)*

Harissa butter *(d)*

Ask for
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Menu

Ask for
our
Dessert
Menu

SUNDAY

Lunch from 12 till 2.30

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

Puy lentil pie *(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

French onion soup *(d,g)*

Beaufort cheese soufflé *(d,g)*

Quinoa and millet tikki *(ve)*

Confit chicken, apricot and pancetta terrine *(d,g)*

DESSERTS

Blood orange chocolate tart *(ve)*

Sticky toffee pudding, salted caramel ice cream *(gf,d)*

Royal pear and caramel mousse *(d,g)*

Selection of ice creams *(d)* & sorbets

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 (gf) Gluten free

(d) Dairy (ve) Vegan (sf) Shellfish (f) Fish (e) Eggs