

MUSE

— B R A S S E R I E —

2-COURSE SET MENU £38 PER PERSON

3-COURSE SET MENU £42 PER PERSON

AMUSE BOUCHE & BREAD



STARTERS (choose one)



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

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

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

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

French onion soup, Gruyère toast *(g, d)*

Beaufort cheese soufflé, Kirsch sauce *(g, d)*



MAINS (choose one)



Butternut squash risotto, Parmesan and truffle oil *(d)* — Add prawns £6 *(sf)*

Wild mushroom gnocchi with rocket salad *(g, ve)*

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

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

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

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

8oz rib-eye steak * (£6 supplement)*, flat mushroom, tomatoes and chips



DESSERTS (choose one)



Gluten-free sticky toffee pudding *(d)*

Blood orange and chocolate tart *(ve)*

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

Selection of ice creams *(d)* and sorbets

To be taken by the entire table.

A discretionary 10% service charge will be added to the final bill.

Please inform your server of any allergies or dietary requirements. We will do our best to accommodate them.

Contains: g (gluten) d (dairy) n (nuts) e (egg) f (fish) ve (vegan) v (vegetarian)