

# MUSE

—BRASSERIE—

2 COURSE SET MENU £38/PP

3 COURSE SET MENU £42/PP

## AMUSE BOUCHE & BREAD

### ENTREE

Kurkure bhindi (crispy okra) with date and tamarind chutney *(ve)*

Gratinée des Halles - French onion soup *(g,d)*

Gruyere Soufflé, kirsch sauce *(g,d)*

Moules marinières in moilee sauce *(g)*

Game and prune terrine, cranberry chutney, sour dough bread *(g)*

### LE PLAT

Butternut squash risotto, truffle oil *(d)*

Baked celeriac, toasted hazelnut, coconut sauce *(n,ve)*

Roasted cod, lemon beurre blanc, Winter ratatouille *(d)*

Cassoulet a la Maison

Chicken tikka lababdar, papadums, paratha *(d,g,n)*

Ribeye steak(9oz) + £5 supplement

### DESSERT

Brioche bread & butter pudding, rum and raisin ice cream *(d,g)*

Chocolate fondant, vegan vanilla ice cream *(g,ve)*

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

Choice of ice cream *(d)*

Choice of sorbets *(ve)*

Muse selection of cheese *(g,d)* + £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)  
v (vegan)