

# 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)*

Spring leek soup, cheddar cheese toast *(v,g,d)*

Comte cheese soufflé, kirsch sauce *(v,g,d)*

Chicken liver pâté, fig chutney and sour dough *(g,d)*

Soya glazed pork belly, pineapple relish



### LE PLAT



Le tiffin - hariyali chicken tikka, makhani sauce, cumin rice, paratha *(d,n,g)*

Herb crusted lamb rump, braised shoulder, wild garlic puree and lamb jus *(g)*

Smoked aubergine, mix bean ragout, vegan cheddar *(ve)*

Grilled bream with mustard and tarragon sauce, asparagus and peas *(d)*

Le Lapin de printemps, braised farm rabbit with spring vegetables and jus *(d)*

Rib-eye(9oz) + £8 supplement



### DESSERT



Vegan chocolate and orange tart *(ve)*

Sticky toffee pudding, salted caramel ice cream *(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)  
ve (vegan) v (vegetarian)