

VEGAN

ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney	8
Beetroot chops, paratha served with mint chutney, ghati masala (d, g)	9
Jackfruit wings with sriracha mayo	9
Deconstructed vegetable samosa chaat topped with chickpea and chutneys (g)	9

LE PLAT

Fried smoked aubergine, orzo pasta and Provençal vegetables (g)	19
Roasted cauliflower with garlic confit, beetroot and chickpea puree	19
Wild mushroom pithivier served with cranberry sauce(g)	21
Pumpkin and sweet potato curry served with cumin rice and papadums (g)	21

DESSERT

Apple and blackberry crumble, vanilla ice cream	8
Choice of sorbets	5

LUNCH

PRIX-FIXE

2 Course 21 3 Course 25
Available from Mon-Fri 12 - 2pm

Lunch portions and plating may differ to evening service

ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney (ve)
Soupe à l'oignon gratinée with gruyère cheese crouton (d, g)
Chicken liver parfait with wild mushrooms, pickled cornichons and sour dough toast (d,g)
Paprika dusted whitebait with lime mayo (sf)

LE PLAT

Fried smoked aubergine, orzo pasta and Provençal vegetables (g, ve)
Butternut squash risotto topped with Parmigiano-Reggiano and truffle oil (d)
Chicken tikka masala, with paratha cumin rice (g,d,n)
Fish du jour
5oz minute steak, skinny fries, watercress and harissa butter + £6 supplement

DESSERT

Sticky toffee pudding, salted caramel ice cream (gf,d)
Apple and blackberry crumble, vanilla ice cream(ve)
Pear and gingerbread tart (d)
Choice of ice cream (d)
Choice of sorbets (ve)

Ask for our
Enfant
Menu

A LA CARTE

ENTRÉE

Soupe à l'oignon gratinée with gruyère re cheese crouton (d,g) 8	Kurkure bhindi (crispy okra) with date and tamarind chutney (ve) 8	Beetroot chops pao in brioche bun served with mint chutney, ghati masala (v,g,d) 9	Pissaladière topped with caramelised onion, anchovies and olives(g) 10
Chèvre cheese soufflé served with fig chutney (g,d) 12	Chicken liver parfait with wild mushrooms, pickled cornichons and sourdough toast(d,g) 11	Deconstructed vegetable samosa chaat topped with chickpea and chutneys (ve,g) 9	

PETITE GRILL

Chicken tikka(d)	9	Sélection de grillades - sharing platter of tandoori lamb chop, achari salmon, merguez sausage, chicken tikka and grilled prawns (sf,d) 29
Tandoori lamb chops	11	
Grilled tiger prawns(sf)	11	
Achari salmon(d)	11	
Merguez sausages(g)	9	

LE PLAT

Fried smoked aubergine, orzo pasta and Provençal vegetables (g,ve) 19	Butternut squash risotto topped with Parmigiano-Reggiano and truffle oil (d) 19	Confit de canard served with dauphinoise and orange sauce (d) 26	Roasted cauliflower with garlic confit, beetroot and chickpea puree (ve) 19
Wild mushroom pithivier served with cranberry sauce(g,ve) 21	Pumpkin and sweet potato curry served with cumin rice and papadums (ve,g) 21	Chicken tikka masala served with paratha and cumin rice (d,g,n) 24.5	Braised cheek with boudin blanc served with creamed cabbage and mash (d,g) 26
Bouillabaise of red mullet, sea bass, mussels and prawns with rouille (g,sf) 28		Brandade de Morue, salt cod, pureed potatoes, garlic and olive oil served with toasted bread (d,g) 26	

DU GRIL

Catch of the day, served with moilee sauce, polenta chips and salad (d)	27	SAUCES	
Pork chop, grande chips, tomatoes, mushrooms, apple sauce	19	Peppercorn sauce (d)	2.5
Rib Eye (9oz), grande chips, tomatoes, and mushrooms	29	Café de Paris butter(d)	2.5
Fillet steak (8oz), grande chips, tomatoes, and mushrooms	38	Blue cheese sauce (d)	2.5
		Bearnaise (d)	2.5

SIDES

French fries	5	Cumin rice	5
Grande Chips	5	Tender stem broccoli	6
French fries au fromage (d)	6	Autumn Vegetables	5
French fries au masala	5.5	Paratha (g)	3.5
Pommes mousseline(d)	5		

Ask for our
Dessert
Menu

SUNDAY

Lunch from 12 till 3.30pm

Treat yourself to the ultimate Sunday indulgence: a full roast lunch, lovingly prepared the MUSE way, where tradition meets taste with a touch of luxury.

ROASTS

Our roasts are served with cauliflower gratin, honey roasted seasonal vegetables, potatoes, Yorkshires & gravy. - Subject to availability

Roast beef striploin	24
Pork loin & crackling	23
Tandoori chicken (d)	22
Wild mushroom pithivier (g)	20

mix & match

Any 2 roast mix for £25

Add a 2nd course to your roast	7
Add a 3rd course for a further	5

ENTRÉE

Crispy okra with date and tamarind chutney (ve)
Soupe à l'oignon gratinée with gruyère cheese crouton (d, g)
Chicken liver parfait with wild mushrooms, pickled cornichons and sour dough toast(d,g)
Paprika dusted whitebait with lime mayo (sf)
Chèvre cheese soufflé served with fig chutney (g,d)
Beetroot chops, paratha served with mint chutney, ghati masala (d, g,ve)

DESSERTS

Sticky toffee pudding, salted caramel ice cream (d)
Apple and blackberry crumble, vanilla ice cream (ve)
Pear and gingerbread tart (d)
Choice of ice cream (d)
Choice of sorbets (ve)

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
(d) Dairy (ve) Vegan (sf) Shellfish

ALLERGEN STATEMENT

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.