



MUSE

— B R A S S E R I E —



2 COURSE SET MENU £38/PP

3 COURSE SET MENU £42/PP

AMUSE BOUCHE & BREAD



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 sourdough toast *(g)*

Deconstructed vegetable samosa chaat topped with chickpea and chutneys *(ve, g)*

Citrus cured salmon with avocado, caviar and rye bread *(d, g)*

Chèvre cheese soufflé served with fig chutney *(g, d)*



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 served with paratha and cumin rice *(g, d, n)*

Braised beef cheek with Boudin Blanc served with creamed cabbage and mash *(d)*

Confit de canard served with pommes de terre and orange sauce

Brandade de Morue, salt cod, pureed potatoes, garlic and olive oil served with toasted bread *(d, g)*

Ribeye steak(9oz) + £8 supplement



DESSERT



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

Apple and blackberry crumble, vanilla ice cream *(ve)*

Pear and gingerbread tart *(d)*

Masala chai brulee, short bread *(d, g)*

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)