VEGAN

ENTRÉE

Crispy okra with tamarind and mint sauce	8.50
Sorrel liver fry with Chettinad masala	9
Lemon spiced baby corn with coriander chutney	9
Moringa soup with wild puffed rice	8

LE PLAT

Swiss chard and olive ravioli with arugula salad *(g)*	20
Wild mushroom crêpes gratin with vegan cheddar *(g)*	21
Winter vegetable kofta curry with paratha *(ve, g)*	20.50
Tandoori pineapple with puffed rice and moilee sauce	19.50

DESSERT

Pear frangipane tart with vanilla ice cream *(ve,g,n)*	9
Choice of sorbets *(ve)*	6

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)*

Moringa soup with wild puffed rice *(ve)*

Wild boar pâté with plums and sourdough bread *(g,d)*

Paprika dusted white bait with lime mayo

LE PLAT

Winter vegetable kofta curry with paratha *(ve,g)*

Jerusalem artichoke, leek, prosecco and walnut risotto *(d,v, n)*

Rosemary chicken tikka, cumin rice, papadums and paratha *(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)*
Pear frangipane tart with vanilla ice cream *(ve,g,n)*
Choice of ice cream *(d)*
Choice of sorbets *(ve)*

A LA CARTE

ENTRÉE

Crispy okra with tamarind and mint sauce *(ve)* **8.50**

Sorrel liver fry with Chettinad masala *(ve)* **9**

Lemon spiced baby corn with coriander chutney *(ve)* **9**

Moringa soup with wild puffed rice *(ve)* **8**

Malai broccoli with house salad *(v,d)* **9**

Wild boar pâté with cranberry compote and sourdough bread *(g,d)* **11.50**

Gruyère cheese soufflé, plum & onion chutney *(g,d)* **12.50**

Crispy soft-shell crab in brioche bun with lemon sriracha *(sf, d, g)* **13**

Wild mushroom croquettes with mushroom ketchup *(g,d)* **10.50**

PLATEAU VÉGÉTARIEN
Sharing Platter: Jackfruit wings, vegetable samosa, mushroom croquettes, malai paneer, beetroot tikki - with tamarind and mint chutney (d,g) **£25**

PETITE GRILL

Chicken tikka *(d)*	9.5
Tandoori lamb chops	12.5
Glazed pork belly	9
Grilled Chettinad prawns *(sf)*	12.5
Merguez sausages *(g)*	9

Sélection de grillades – *Sharing Platter: Chicken tikka, tandoori lamb chops, glazed pork belly, merguez sausages, grilled Chettinad prawn (sf,d,g)* **32**

LE PLAT

Swiss chard and olive ravioli with arugula salad *(g,ve)* **20**

Jerusalem artichoke, leek, prosecco and walnut risotto *(d,v,n)* **19**

Wild mushroom crêpes gratin with vegan cheddar *(g,ve)* **21**

Winter vegetable kofta curry with paratha *(ve,g)* **20.50**

Tandoori pineapple with puffed rice and moilee sauce *(ve)* **19.50**

Venison loin, mushroom pithivier, cavolo nero with pink peppercorn jus *(g,d)* **30**

Rosemary chicken tikka, cumin rice, papadums and paratha *(d,g,n)* **25**

Braised oxtail ragout with cocktail onion, button mushrooms and creamy mash *(d)* **28**

Whole plaice, brown butter and caper sauce, sauté potatoes *(d)* **26**

Poached trout with celeriac and pancetta galette, mussels, ginger & lemongrass broth *(sf,d)* **26**

DU GRILL

Catch of the day, served with moilee sauce & polenta chips *(d)*	27
Pork chop, grande chips, tomatoes, mushrooms and apple sauce	19
Rib eye steak, grande chips, tomatoes and mushroom	30
Minute steak (5oz), skinny fries, tomatoes and mushroom	19

SAUCE

Peppercorn sauce *(d)*	2.5
Béarnaise *(d)*	2.5
Café de Paris butter *(d)*	2.5
Blue cheese sauce *(d)*	2.5

SIDES

French fries	5
Grande chips	5
French fries au fromage *(d)*	6
Pommes mousseline *(d)*	6
Cumin rice	5
Tender stem broccoli	6
Winter vegetables	5
Mixed salad	5
Paratha *(g)*	3.5

Ask for our Enfant Menu

Ask for our Dessert Menu

SUNDAY

Lunch from 12 till 3.30

Your favourite Sunday roasts, freshly prepared with the MUSE touch..

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 half *(d,n)*	22
Wild mushroom crêpes gratin *(g,ve)*	21

FAMILY ROAST PLATTER ***(for 4)*** **80**
A selection of our Sunday roast favourites, served in bowls and on a sharing platter for the whole table to enjoy — featuring tender roast meats, seasonal vegetables, crispy potatoes, Yorkshire puddings, and rich gravy. Perfect for sharing.

mix & match

Perfect when you can't make your mind up!

Any 2 roast mix for £25

Add a **2nd** course to your roast	7
Add a **3rd** course to your roast	+5

ENTRÉE

Crispy okra with date and tamarind chutney *(ve)*

Moringa soup with wild puffed rice *(ve)*

Wild boar pâté with cranberry compote and sourdough bread *(g, d)*

Paprika dusted white bait with lime mayo

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

DESSERTS

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

Vanilla ground rice crème brûlée *(d,n)*

Pear frangipane tart with vanilla ice cream *(ve,g,n)*

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

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

"We add a discretionary 10% service charge, shared entirely among our team. Please let us know if you would like it removed."