

## VEGAN

### ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney	8
Millet cutlet, chickpea masala and mint sauce	8
Sweetcorn velouté, puffed corn and herb oil	7
Mixed wild mushroom Chettinad on toasted sourdough bread (g)	9

### LE PLAT

Soya chop, Kerala sauce and paratha (g)	17
Cauliflower steak, wild puffed rice, moilee sauce	17
Muse thali, selection of vegetarian dishes, paratha, papadums (g)	23
Roast pumpkin, vegan ravioli and wilted spinach (g)	21

### DESSERT

Poached pears with rice pudding (ve)	8
Vegan chocolate fondant (g)	8
Choice of sorbets	5

## LUNCH

### PRIXE-FIX

2 Course 19 3 Course 23

Available from Tues-Fri 12 - 2pm

Lunch portions and plating may differ to evening service

### ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney (ve)
Millet cutlet, chickpea masala and mint sauce (ve)
Sweetcorn velouté, puffed corn and herb oil (ve)
Duck liver parfait, plum chutney and toasted brioche (d,g)

### LE PLAT

Mushroom risotto, truffle oil (d)
Fish du jour
Cauliflower steak, wild puffed rice, moilee sauce (ve)
Chicken tikka masala, pilau rice and papadums

### DESSERT

Poached pears with rice pudding (ve)
Gluten free sticky toffee pudding (d)
Choice of ice cream (d)
Choice of sorbets (ve)

## A LA CARTE

### ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney (ve) <b>8</b>	Millet cutlet, chickpea masala and mint sauce (ve) <b>8</b>	Sweetcorn velouté, puffed corn and herb oil (ve) <b>7</b>	Comté cheese soufflé, kirsch cheese sauce (d,g) <b>11</b>
Mixed wild mushroom Chettinad on toasted sourdough bread (g,ve) <b>9</b>	Duck liver parfait, plum chutney and toasted brioche (d,g) <b>10</b>	Duo of smoked fish, smoked salmon and mackerel pâté (d,g) <b>12</b>	Pigeon breast, potato galette and blackberry sauce (g) <b>11</b>
Masala king prawn with crispy idiyappam (sf) <b>13</b>	Pan seared scallop, cauliflower and raisin puree (sf,d) <b>13</b>		

### LE PLAT

Mushroom risotto, truffle oil (d) <b>18</b>	Soya chop, Kerala sauce and paratha (g,ve) <b>17</b>	Cauliflower steak, wild puffed rice, moilee sauce (ve) <b>17</b>	Pot roast partridge with chorizo and wild mushroom stew, Hasselback potato (d) <b>25</b>
Toulouse sausage with braised lentil and grain mustard mash (g,d) <b>22</b>	Muse thali, selection of vegetarian dishes, paratha, papadums (g,ve) <b>23</b>	Le Tiffin - chicken tikka masala, pilau rice and papadums (d,g,n) <b>24</b>	Roast pumpkin, vegan ravioli and wilted spinach (g,ve) <b>21</b>

Daube de boeuf, pancetta, mushroom and truffle mash (d) **26**

Fish stew with fillet of hake and gurnard **23**

Masala soft shell crab, Kerala sauce and coconut rice (sf) **24**

### DU GRIL

Catch of the day, served with moilee sauce, polenta chips and salad (d)	26
T-bone steak(500-800gms) grande chips, tomatoes and mushroom	36
Pork chop, grande chips, tomatoes, mushrooms and apple sauce	19
Ribeye steak-9oz thick cut chips, tomatoes, and mushrooms	28
Tandoori poussin	18

### SAUCES

Peppercorn sauce (d)	2
Hariissa butter (d)	2
Blue cheese sauce (d)	2
Bearnaise (d)	2

### SIDES

Grande chips	4.5	Truffle mash (d)	5
Autumn vegetable	4.5	Pilau rice	4.5
French fries au fromage (d)	5.5	French beans	5.5
French fries au masala	5	Paratha (g)	3.5
Mixed salad	4.5		

## SUNDAY

Lunch from 12 till 4

Indulge in a full Sunday roast lunch the MUSE way.

### ROASTS

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

	On its own	2 course	3 course
Roast beef striploin	23	30	34
Pork loin & crackling	22	29	33
Tandoori chicken half	20	27	31
Jackfruit Wellington (ve)	18	25	29

### ENTRÉE

Kurkure bhindi (crispy okra) with date and tamarind chutney (ve)
Duck liver parfait, plum chutney and toasted brioche (d,g)
Sweetcorn velouté, puffed corn and herb oil (ve)
Comté cheese soufflé, kirsch cheese sauce (d,g)

### DESSERT

Chocolate fondant(g,ve)
Sticky toffee pudding, salted caramel ice cream(d)
Choice of ice cream (d)
Choice of sorbets (ve)

## mix & match

Perfect when you can't make your mind up!

**Any 2 roast mix for £25**

## 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) contains Gluten (v) Vegetarian (n) contains Nuts  
(d) contains Dairy (ve) Vegan (sf) contains Shellfish

### ALLERGEN INFORMATION

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

Ask for our  
Enfant  
Menu

Ask for  
our  
Dessert  
Menu