

VEGAN

ENTRÉE

- Summer vegetable crudités with soya pea dip 8
- Kidney bean tikki, millet and quinoa kichidi, tamarind sauce 8
- Crispy okra, tamarind sauce, coriander, mint and chilli 8
- Soupe au pistou 7

LE PLAT

- Provençale tart, basil pesto, rocket salad (G) 17
- Edamame bean stuffed Portobello mushroom, beetroot ketchup, moilee sauce 16
- Stuffed aubergine curry, cumin rice and paratha (G) 19
- Cauliflower steak, purple yam, vegetable momos (G) 18

DESSERT

- Chocolate fondant with vegan vanilla ice cream (G) 8
- Pineapple tarte tatin, coconut sorbet (G) 8
- Selection of sorbet 5

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

A LA CARTE

ENTRÉE

- Soupe au pistou (7) (VE)
- Summer vegetable crudités with soya pea dip (8) (VE)
- Crispy okra, tamarind sauce, coriander, mint and chilli (8) (VE)
- Samosa chaat with chickpea and sweetcorn masala (8) (VE, G)
- Burrata, heirloom tomatoes and citrus salad (12) (D)
- Kidney bean tikki, millet and quinoa kichadi (8) (VE)
- Scallop ceviche, spiced compressed melon and avocado sorbet (12) (SF)
- Coconut calamari, lemon dill mayo (9) (G, D)
- Five spiced grilled mackerel, glazed beetroot and verjus dressing (12)
- Chicken and black pudding terrine with piccalilli and toasted hazelnuts (10) (G, N)

LE PLAT

- Provençale tart, basil pesto, rocket salad (17) (VE, G)
- Edamame bean-stuffed Portobello mushroom, beetroot ketchup, moilee sauce (16) (VE)
- Stuffed aubergine curry, cumin rice and paratha (19) (VE, G)
- Cauliflower steak, purple yam, vegetable momos (18) (VE, G)
- Summer vegetable risotto, parmesan, truffle oil (16) (D)
- Tuna niçoise salad with semi dried piccolo cherry tomatoes (20) (G, SF)
- Malabar prawn curry, coconut rice and Kerala paratha (25) (G, SF)
- Cornfed chicken breast with potato gnocchi, tomato and olive sauce (23) (G, D)

POPULAR

Le tiffin - malai chicken tikka, cumin rice and paratha (23) (G, D, N)

SUMMER SPECIAL

Duck breast with confit duck leg galette, heritage carrots and cherry sauce (26) (G, D)

Merguez sausages, couscous, vegetable ragout (26) (G)

GRILL

- Catch of the day, served with polenta chips and salad (23) (D)
- Rib-eye (8oz), thick cut chips, tomatoes and mushroom (28)
- Pork chop, thick cut chips, tomatoes, mushrooms and apple sauce (18)
- Pepper 2
- Blue cheese 2
- Bearnaise 2
- Harissa butter 2

SIDES

- Summer mixed salad (4.5)
- Truffle mash (5) (D)
- Pommes frites (4.5)
- Cumin rice (4.5)
- French beans with toasted almonds (5) (N)
- Honey glazed heritage carrots (5)

LUNCH

PRIXE-FIXE

2 Courses 19 3 Courses 23

Available from Tues-Fri 12 - 2pm
Lunch portions and plating may differ to evening service

ENTRÉE

- Soupe au pistou (VE)
- Coconut calamari, lemon dill mayo (G, D)
- Crispy okra, tamarind sauce, coriander, mint and chilli (VE)
- Chicken and black pudding terrine with piccalilli and toasted hazelnut (G, N)

LE PLAT

- Stuffed aubergine curry, cumin rice and paratha (VE, G)
- Summer vegetable risotto, parmesan, truffle oil (D)
- Le tiffin, malai chicken tikka, cumin rice and paratha (G, D)

Fish du jour

DESSERTS

- Chocolate fondant with vegan vanilla ice cream (VE, G)
- Gluten free sticky toffee pudding with salted caramel ice cream (D)
- Selection of ice cream (D)
- Selection of sorbet (VE)

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.