

MUSE

— BRASSERIE —



3 COURSE SET MENU

ENTREE



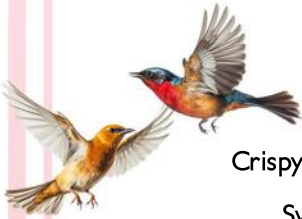
Crispy okra, tamarind sauce, coriander, mint and chilli (VE)

Sweet potato and kale tikki, chickpea masala (G) (D)

Coconut calamari, lemon dill mayo (G) (N)

Chicken and black pudding terrine with piccalilli and hazelnuts

Potage Saint-Germain - pea and bacon soup *(Ve option available)*



LE PLAT



Tandoori aubergine steak, aubergine puree and masala sauce (VE)

Wild mushroom risotto, parmesan, truffle oil (D)

Achari fish, cumin potato and wilted greens

Le tiffin, chicken tikka, cumin rice, paratha (G) (D) (N)

Lamb navarin, turned potatoes, winter vegetables.

DESSERTS

Gluten free sticky toffee with salted cream ice cream (D)

Chocolate fondant with vegan vanilla ice cream (VE) (G)

Pineapple tarte tatin (VE)

Choice of sorbet or ice cream



£45/PP

(D) Dairy

(G) Gluten

(N) Nuts

(SF) Shellfish

(VE) Vegan

(V) Vegetarian

MUSE

— BRASSERIE —

5 COURSE TASTING MENU

Amuse Bouche

Split pea and mint foam with crispy bacon
(Vegan option available)

Choice of

Steamed dokla (chickpea cake), lemon sorbet and tamarind sauce (V) (VE)

Cotswold gin cured salmon gravalax, celeriac remoulade, rye bread (G)
(Gluten Free option available)

Choice of

Beetroot wellington, wilted spinach (VE)

Seafood Bouillabaise, rouille, garlic bread (SF) (G)

Lemon Sorbet

Choice of

Pumpkin and sage tortellini, rocket salad and pesto Parmesan (D) (G) (V)

Braised beef blade, truffle mash, roasted parsnip (D) (G)

Pineapple tarte tatin, coconut sorbet (VE)

(D) Dairy

(G) Gluten

(N) Nuts

(SF) Shellfish

(VE) Vegan

(V) Vegetarian