



MUSE

— BRASSERIE —

PRIXE-FIX



ENTRÉE

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



LE PLAT

- Merguez sausages, couscous, vegetable ragout (G)
- 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)
- Pork chop, thick cut chips, tomatoes, mushrooms and apple sauce
- Fish du jour



DESSERT

- Pineapple tarte tatin, coconut sorbet (VE) (G)
- 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)



2 Courses £25