

Nibbles

Seeded sourdough bread, hummus & aioli	£3.50
Olives marinated in chilli & garlic	£3.00

Soups & starters

Mushroom soup, roasted wild mushrooms and truffle oil	£5.50
Thai chicken soup with coriander dumplings	£6.50
Twice baked spinach & cheddar cheese soufflé	£7.50
Pate de campagne, pickles, potato bread, pear and ginger compote	£7.50
Corned beef hash, fried egg, hp sauce and sweet seed mustard & celeriac coleslaw	£6.50
Endive, walnut, Roquefort cheese & pear salad	£7.50
French black pudding risotto, caramelised apple and tarragon oil	£8.00 / £12.00
Roasted mackerel on grilled sour dough, beetroot relish and balsamic	£7.50
Smoked salmon, potato pancake, shallots, chives, lemon & black pepper crème fraiche	£9.50

Shellfish

Seafood pancake - salmon, cod, prawns & thermidor sauce	£9.00
Grilled Mediterranean prawns with sweet chilli, lime & coriander	£9.00
Queen scallops with garlic butter, herb & parmesan crust	£10.50
Oak smoked salmon, mini crab hash cakes and herb mayonnaise	£9.00
Prawn and crab cocktail, spiced marie rose, slow roasted tomatoes, basil crisps, tomato jam and avocado crush	£9.50
Moules marinere, herbs, garlic, onion, white wine and cream	£9.00

Sides & sauces

Poivre or bearnaise sauce	£3.00	Creamed peas and bacon	£3.50
Pomme frites	£3.00	Carrot & swede crush	£3.00
Proper chips	£3.00	Red Cabbage	£3.00
Dauphinoise potatoes	£4.50	Muse salad	£3.50

MUSE

Light lunches Served 12pm - 5pm

Classic Caesar salad with chargrilled marinated chicken	£9.50
Slow cooked duck salad, hoi sin sauce, endive lettuce & orange relish	£9.50
Fisherman's platter	£13.00
Chicken club sandwich, bacon, tomato, lettuce, herb mayo & pomme frites	£8.50
Grilled halloumi sandwich, sundried tomato pesto, Mediterranean vegetables, rocket salad & pomme frites	£7.50
Croque Madame – toasted ham & mature cheddar sandwich, Mornay sauce, fried egg & pomme frites	£8.50
French black pudding risotto, caramelised apple & tarragon oil	£8.00 / £12.00
Linguini Carbonara, pancetta, parmesan, soft poached egg, prosciutto crisp	£8.00 / £12.00
Roast beef, caramelised onion sandwich, horseradish, mustard mayonnaise, Bordeaux sauce and proper chips	£9.50
Smashed avocado & poached eggs on brown toast with red chilli's & crumbled feta	£7.50
Seafood pancake, pomme frites and salad	£13.00

Plats du jour

Monday	Chicken Milanese, caper, butter & mixed herb pasta	£14.50
Tuesday	Pressed belly pork, apples and black pudding	£17.00
Wednesday	Duck shepherd's pie	£14.50
Thursday	Braised beef, bourguignon sauce and pomme puree	£18.50
Friday	Slow cooked lamb shank, roasted tomato potato crush, basil and red pepper jus	£18.50
Saturday	Lobster thermidor, new potatoes & salad	market price

Breakfast

9am - 11.30am Monday to Saturday | 10am - 11.30am Sunday

Prix fixe

12pm - 2.30pm Monday to Saturday | 5.30pm - 7pm Monday to Friday
2 courses £16.00 | 3 courses £19.00

Early bird specials see the black board 5.30pm to 7pm

Fish

Dover sole meuniere with buttered herb new potatoes, tartare sauce	market price
Whole roasted seabass, tomato pesto, citrus shaved fennel salad, basil & red onion potato crush	£18.00
Blackened salmon fillet, baked in a banana leaf with a soy and sesame marinade, grilled broccoli, chilli & coriander mayonnaise	£17.00
Roasted hake with chorizo cassoulet, buttered kale and saffron aioli	£17.00

Meat

Calf's liver, bacon, onion confit and pomme puree	£17.50
Marinated chicken, saag aloo potatoes, harissa & yogurt	£16.00
Lamb suet pie, crushed minted potatoes, apple mint jelly & madeira jus	£14.50
Duck confit, petits pois peas, roasted endive lettuce and potato fondant	£14.50

Grills

28-day aged char-grilled 8oz Shorthorn fillet steak, battered onion rings and hand cut chips	£28.00
Add herb marinated prawns	£5.50
35-day aged char-grilled 10oz Hereford sirloin steak, battered onion rings and hand cut chips	£24.50
Add herb marinated prawns	£5.50
Garlic & rosemary marinated char-grilled chicken with béarnaise sauce, pomme frites, rocket, shallot & parmesan salad	£14.50
Muse burger with gherkin & tomato salad, tomato chutney, char-grilled brioche bun, Muse ketchup and pomme frites	£13.00
Add bacon / cheese	£1.00 each

Puddings & ice-creams

Marshmallow ice cream, chocolate sauce, toasted marshmallows & hazelnuts	£7.00
Lemon meringue, raspberry sorbet with macerated raspberries	£7.00
Sticky toffee pudding, orange and toffee ripple ice cream & butterscotch sauce	£7.00
Dark chocolate tart with pistachio and vanilla ripple ice cream, Chantilly cream and dark chocolate crumb	£7.00
Jam roly poly, English custard and strawberry sorbet	£7.00
Milk chocolate sponge, white chocolate mousse & black forest ice-cream	£7.00
Brie de meaux, Yorkshire blue, Lincolnshire poacher, chutney, country toast, biscuits, grapes & celery	£9.00
Mixed ice creams	£5.50

Vegetarian, Vegan and Allergen menus available on request. An optional gratuity of 10% will be added to all tables of 6 or more adults.