



muse

starters

Seafood pancake £9.25
salmon, cod, prawns & thermidor sauce

Grilled Mediterranean prawns £10
with sweet chilli, lime and coriander

Ham hock terrine £7.75
with piccalilli, fried quail's egg and a tarragon dressed watercress & radish salad

Beef hash cake £8.25
celeriac remoulade, mustard cream & leaf salad

Twice baked Cheddar & spinach soufflé (v)
£7.75
with cheddar cream

Pea & lovage soup £5.75
with smoked cheddar gourgues & chive infused oil

Roast beetroot & vegan mozzarella risotto (v)
£8.00 / £13.00
with pickled shallot & pea shoot salad

main

Garlic & rosemary marinated char-grilled chicken £16.00
bearnaise sauce, pomme frites, rocket, shallot & parmesan salad

Pan fried salmon £17.00
with confit garlic potato, saffron mayonnaise and buttered asparagus

Pancetta wrapped pork tenderloin £17.50
with spinach & wild mushrooms, mushroom duxelles, potato & roast apple gratin, cider jus

Roasted whole sea bass £21.00
with steamed clams & samphire, spring cabbage, basil pesto & roasted basil potato crush

Muse burger £14.50
gherkin & tomato salad, tomato chutney, char-grilled brioche bun, Muse ketchup and pomme frites
Add streaky bacon / mature cheddar £1.00 each

Pan roasted duck breast £18.00
grilled baby gem lettuce, wholegrain mustard mash, creamed garden peas, salsa verde & madeira jus

Spring green & potato wellington (v) £13.00
grilled asparagus, buttered spinach and bearnaise sauce

Steaks - 28 day aged and char-grilled

8oz fillet steak £32.50

16oz Club steak – aged sirloin steak on the bone £28.00

10oz ribeye steak £29.00

all served with proper chips, onion rings, garlic & thyme and a garden salad
Add bearnaise or poivre sauce £3.00
Add herb marinated prawns £6.00

sides

Seasonal greens £3.50

Roast tarragon dressed chantenay carrots £3.50

Muse salad £3.95

Proper chips £3.50

Pomme frites £3.50

Dauphinoise potatoes £4.75

desserts

Sticky toffee pudding £7.00
with vanilla ice cream

Yorkshire rhubarb & strawberry fool £7.00
cold cardamon custard, vanilla sponge and strawberry sorbet

Chocolate & hazelnut praline mousse £7.00
Chocolate sponge, candied nuts, chocolate crumb and praline ice cream

Lemon tart £7.00
macerated raspberries, Chantilly cream and raspberry ripple ice cream

Yorkshire Blue, Godminster Cheddar and Brie de Meaux cheeseboard £9.00
with homemade chutney, biscuits and grapes
Mixed ice creams £5.50

Dessert Tipples –

75ml Talyors LBV Port £6.00

50ml Kin Toffee Vodka over Ice £5.95

50ml Pedro Ximenez Sherry £4.50

100ml Red Muscadel Wine £4.95

100ml Frontignan Wine £4.95

(v) Denotes Vegetarian – Allergen Menus available on request

An optional gratuity of 10% will be added to all tables



Muse

light lunches

Served 12 - 2.30pm Monday to Friday
12 - 5pm Saturday

Chicken salad £10.25

asparagus, sugar snap peas, new potatoes, runny egg and mixed leaves dressed with Muse dressing

Chicken club sandwich £10.50

bacon, tomato, lettuce & herb mayonnaise with pomme frites

Grilled halloumi sandwich (v) £8.75

with sundried tomato pesto, Mediterranean vegetables, rocket salad and pomme frites

The Muse Croque Madame £9.75

toasted ham & mature cheddar sandwich, mornay sauce, fried egg and pomme frites

Roast beef & basil pesto open sandwich £11

with baked gruyere, beef jus, pomme frites and dressed salad

Smashed avocado & poached eggs on brown toast (v) £7.75
with red chillies & crumbled feta

Seafood pancake £14

salmon, cod, prawns, thermidor sauce, pomme frites and Muse salad

Smoked salmon & dill crème fraiche sandwich £10.50

with dressed salad and pomme frites

Smoked salmon, avocado, cucumber & poppy seed salad 10.25

Linguini Carbonara £8/£13
with poached egg
