

Dairy Free Ala Carte Menu

Nibbles - Sour dough hummus & aioli £3.50 Olives £3

Soup, Starters & Seafood

Pate de champagne, pickles, sour dough bread, pear and ginger compote £7.50

Corned beef hash, fried egg, hp sauce and sweet mustard & celeriac coleslaw £6.50

French black pudding risotto, caramelised apple and tarragon oil £8 / £12

Roasted mackerel on grilled sour dough, beetroot relish and balsamic £7.50

Grilled Mediterranean prawns with sweet chilli, lime & coriander £9

Oak smoked salmon, mini crab hash cakes and herb mayonnaise

Prawn & crab cocktail, spiced marie rose, slow roasted tomatoes, basil crisps, tomato jam and avocado crush £9.50

Main Courses From the Grill

8oz - 28-day aged Shorthorn fillet steak, hand cut chips, battered onion rings £28 add herb marinated prawns £5.50

10oz - 35-day aged Hereford sirloin steak, battered onion rings, hand cut chips £24.50 add herb marinated prawns £5.50

Garlic & rosemary marinated char-grilled chicken, pomme frites, rocket & shallot salad £14.50

Muse burger, gherkin & tomato salad, tomato chutney, char-grilled brioche bun, muse ketchup and pomme frites £13 OR add bacon £1

Light Lunches- served 12-5pm

French black pudding risotto, caramelised apple and tarragon oil £8 / £12

Chicken, bacon, tomato, lettuce & herb mayo Club sandwich & skinny fries £8.50

Roast beef, caramelised onion sandwich, horseradish, mustard mayonnaise, Bordeaux sauce and proper chips 9.50

Chicken Caesar salad – chicken, cos lettuce, anchovies, Caesar dressing £8.50

Slow cooked duck salad, hoi sin sauce, endive lettuce & orange relish £9.50

Main Courses

Calfs liver, bacon, onion confit and crushed potato £17.50

Duck confit, petit pois peas, roasted endive lettuce and potato crush £14.50

Dover sole meuniere with new potatoes, tartare sauce – market price

Whole roasted seabass, citrus shaved fennel salad, basil & red onion potato crush £18.00

Roasted hake with chorizo cassoulet, kale and saffron oil £17