

## Light Lunch Menu

|  |          |
|--|----------|
| Seafood pancake – salmon, cod, prawns, scallops & thermidore sauce, fries & salad  | £13      |
| Fisherman's Platter – crispy squid, Japanese coleslaw, fish goujon, prawn cocktail, smoked salmon, tartar sauce, mackerel, crab cake and crab mayonnaise | £13      |
| Pea & dill risotto with smoked salmon & caper berries  | £8 / £12 |
| Linguini Carbonara, pancetta, parmesan, soft poached egg, prosciutto crisp   | £8/ £12  |
| (v) Smashed avocado & poached eggs on brown toast, with red chilli's & crumbed feta  | £7.50    |
| (v) Caprese bruschetta – fresh tomatoes, poached eggs and basil pesto on brown toast   | £7.50    |
| Chicken, bacon, avocado, tomato, lettuce & herb mayo club sandwich on brown seeded bloomer, fries  | £8.50    |
| Smoked salmon on rye, lemon caper crème fraiche, cucumber, black sesame seeds & dill   | £8.50    |
| Grilled halloumi sandwich with sundried tomato pesto, Mediterranean vegetables, rocket salad & fries   | £7.50    |
| Croque Madame – toasted ham & mature cheddar sandwich, mornay sauce, fried egg, fries  | £8.50    |
| Chicken Caesar salad – chicken, cos lettuce, anchovies, croutons, Caesar dressing & parmesan <b>OR</b> Prawn Caesar salad                                | £8.50    |

### Set Price Lunch Menu

Served from 5.30pm-6.30pm Mon -Fri  
(Sample menu only)

#### Starters

Carrot & pine nut risotto, balsamic glaze

125ml Chardonnay, South Eastern Australia, 2015

Falafel, harissa yoghurt, humus, chicory & watercress salad

125ml Muscadet, France, 2015

Smoked salmon with a pea pancake and lemon & caper crème fraiche

125ml Sauvignon Blanc, Romania, 2017

#### Mains

Pan fried coley, butterbean & pancetta cassoulet

125ml Basiano Viura, Spain, 2016

**Served with seasonal vegetables**

Moussaka, tomato & garlic sauce, fries

125ml Montepulciano D' Abruzzo, Italy, 2016

D-Rump steak with fries & salad

125ml Rioja, Spain, 2016

#### Desserts

Chocolate orange brownie, honeycomb, mint chocolate chip ice cream

Caramelised white chocolate rice pudding with vanilla ice cream

Passionfruit cheesecake sundae

All desserts paired with 75ml Red Muscadet, South Africa

Two Courses £16 or with addition of paired wines £24

Three Courses £19 or with addition of paired wines £31

# Ala Carte Menu

*Nibbles* - Seeded sour dough bread, hummus & aioli £3.50 (serves up to 4) Olives £3

## Starters

|  |     |             |
|--|-----|-------------|
| Beetroot soup, soya yoghurt, toasted pumpkin seeds & sour dough bread                | (v) | £5.50       |
| Twice baked spinach & cheddar cheese soufflé   | (v) | £7.50       |
| Seafood pancake - salmon, cod, prawns, scallops, clams, thermidor sauce              |     | £9.00       |
| Grilled Mediterranean prawns with sweet chilli, lime & coriander                     |     | £9.00       |
| Charcuterie board cured meats, pickled vegetables, parmesan cheese                   |     | £8.75       |
| Mussels with a white wine, shallot, garlic & cream sauce                             |     | £9.00       |
| Queen scallop gratin, chorizo, dill crumb, mussel popcorn, spring onion and lime gel |     | £8.75       |
| Miso squid tempura with Asian coleslaw and Japanese mayonnaise                       |     | £6.50       |
| Mac 'n' cheese croquette with pancetta and mornay sauce                              |     | £6.50       |
| Salted beef hash cake, spinach, fried hens egg and mustard cream                     |     | £8.50       |
| Pea & dill risotto with smoked salmon and caper berries                              |     | £8 / £12.00 |

## Main Courses

|  |     |              |
|--|-----|--------------|
| Breaded chicken, katsu curry sauce, braised pak choi & courgette strips aromatic rice  |     | £16.00       |
| Braised feather blade of beef, confit garlic mashed potato, fricassee of peas and broad beans, pea puree and madeira jus             |     | £19.00       |
| Braised lamb shank, olive oil mashed potato, roast heritage carrots, spinach and sherry reduction                                    |     | £18.00       |
| Pollock with butter bean & chorizo stew, goats cheese and spinach  |     | £16.50       |
| Sticky belly pork, cauliflower & mango rice, char grilled spring onion, madeira jus  |     | £17.00       |
| Rump of venison, Cumberland jus, dauphinoise potato, fricassee of truffled wild mushrooms & celeriac with a game faggot              |     | £26.00       |
| Pan fried sea bream, cep gnocchi, wild mushrooms, carrot puree & port jus  |     | £17.50       |
| Garlic & rosemary marinated char-grilled chicken with béarnaise sauce, skinny fries, rocket, shallot & parmesan salad                |     | £14.00       |
| Potato & aubergine moussaka with tomato, topped with tofu & cashew cream with green beans & flaked almonds                           | (v) | £12.00       |
| 8oz – Char-grilled 28 day aged Shorthorn fillet steak, onion rings & hand cut chips  |     | £28.00       |
| 10oz – Char-grilled 35 day aged Hereford sirloin steak, onion rings & hand cut chips   |     | £24.50       |
| 8oz – Char-grilled 28 day aged D rump steak, onion rings & hand cut chips  |     | £19.00       |
| Muse burger, gherkin & tomato salad, tomato chutney, Muse ketchup, char-grilled brioche bun and skinny fries OR add bacon and cheese |     | £13 / £14.50 |
| Falafel burger, grilled mushrooms, tzatziki, tomato chutney & skinny fries   | (v) | £11.00       |

## Side orders

|                              |       |                          |       |
|------------------------------|-------|--------------------------|-------|
| Poivre or béarnaise sauce    | £2.00 | Skinny fries             | £2.75 |
| Green beans & flaked almonds | £2.75 | Braised red cabbage      | £2.75 |
| Proper chips                 | £2.75 | Carrots pesto & parmesan | £2.75 |
| Dauphinoise potatoes         | £4.50 | Muse leaf salad          | £3.00 |

Please note Allergen menu available upon request. An optional gratuity of 10% will be added to all tables of 6 or more adults. All gratuities are fully and fairly distributed to all staff members.