

muse

Sample Menu Only

starters

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

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 parmesan 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

Sunday Lunch

Roast sirloin of beef & Yorkshire pudding
£17

Roast loin of pork with a crackling & apple
sauce £14

Both served with roast potatoes, seasonal
vegetables and gravy

Garlic & rosemary marinated char-grilled
chicken £15.50

bearnaise sauce, pomme frites, rocket,
shallot & parmesan salad

Pan fried salmon £17

with confit garlic potato, saffron
mayonnaise and buttered asparagus

Pan roasted duck breast £18

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
bernaise 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 sirloin steak £25

10oz ribeye steak £26.50

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

Seasonal greens £3.50

Carrot & swede crush £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 –

50ml Kin Toffee Vodka over Ice £5.95

50ml Pedro Ximenez Sherry £4.50

100ml Red Muscadell 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