

Lunch menu

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

Starters

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

(v) Twice baked spinach & cheddar cheese soufflé £7.50

Miso squid tempura with Asian coleslaw and Japanese mayonnaise £7

(v) Celeriac soup with sourdough Guinness rarebit £5.50

Ham hock and mustard terrine with pickled pear and lightly spiced hazelnuts £7

(v) Beetroot humus with honey roasted beets, rye crisp and a poached egg £6.50

Salted shredded beef ragu with pappardelle pasta and gremolata £8.50

Light Lunch

Seafood pancake – salmon, cod, prawns, thermidore sauce, fries & salad £13

North Sea fish pie, spinach, creamy horseradish & pomme puree £13

Fisherman's Platter – smoked salmon, mini fish pie, miso squid, fish goujon, prawn marie rose & tartar sauce £13

Smoked chicken, lemon and parsley risotto topped with crispy chicken skin £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 & crumbled feta £7.50

(v) Caprese bruschetta – fresh tomatoes, poached eggs & basil pesto on brown toast £7.50

Chicken, bacon, avocado, tomato, lettuce & herb mayo Club sandwich on brown seeded bloomer & skinny 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 & skinny 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
OR Prawn Caesar salad

Main Course

Jerk marinated grilled chicken, jerk sauce, pak choi & aromatic rice with pineapple chutney and coconut cream £16

Lamb cutlets with roasted sweet potatoes, aubergine and spinach with a tahini and lime crème fraiche £18.50

Sea bass with prawn tortellini, braised fennel puree and a white wine sauce £18.50

Pressed belly pork with apple, butternut squash, pumpkin and Moroccan spiced broccoli £16.50

Braised short rib of beef with pink peppercorn and honey glazed heritage carrots, buttered curly kale and pomme puree £18

Roasted cod topped with pancetta crumb served on Autumn vegetable lentils with sherry reduction £17

(v) Broccoli, white bean and harissa burger, tarragon dressed garden salad, carrot and lime zhug, tomato chutney and skinny fries £12

(v) Sweet potato and black bean curry with carrot and potato bon bons £12

From the Grill

8oz - 28-day aged Shorthorn fillet steak, battered onion rings, hand cut chips £28

10oz - 35-day aged Hereford sirloin steak, battered onion rings, hand cut chips £24.50

8oz – Char-grilled D rump, battered onion rings, hand cut chips £20

Garlic & rosemary marinated char-grilled chicken, béarnaise sauce, skinny fries, rocket, shallot & parmesan salad £14.50

Muse burger, gherkin & tomato salad, tomato chutney, char-grilled brioche bun, muse ketchup and skinny fries OR add bacon & cheese £13 / £14.50

Side orders

Poivre or bearnaise sauce £2.50

Skinny fries £2.75

Proper chips £3

Dauphinoise potatoes £4.50

Muse salad £3.50

Broccoli, sweet chilli hollandaise & toasted peanuts £3.05

Braised red cabbage £3

Honey glazed carrots & beetroot £3.50

Please note allergen menu available upon request

An optional service charge of 10% will be added to all tables of 6 or more adults