

Light Lunch Menu

Seafood pancake – salmon, cod, prawns & thermidore sauce, fries & salad	£13
North sea fish pie, spinach, creamy horseradish & pomme puree	£13
Fisherman's Platter – Prawn marie rose, mini fish pie, smoked salmon, miso squid, mini fishcake & tartar sauce	£13
Butternut squash risotto with toasted hazelnuts, balsamic reduction & nut oil	£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 OR Prawn Caesar salad	£8.50

Set Price Lunch Menu

Served from 12pm-2.30pm Mon - Sat

Starters

Blue cheese, pickled radish & walnut salad

125ml Torrontes, Argentina, 2014

Roasted red pepper & tomato soup

125ml Riesling, Emilliana, Chile, 2016

Ham hock & pea risotto

125ml Chardonnay, Waylla, Chile 2016

Mains

Pork loin, pomme puree, spinach & jus

125ml Pinot noir Papparuda, Romania, 2017

Pan fried Coley, cep gnocchi, caper beurre noisette, summer greens

125ml Unoaked Chardonnay, Currabridge, Australia, 2016

All served with seasonal vegetables

D-Rump steak served with skinny fries & mixed salad

125ml Cabernet sauvignon, Chile, 2016

Desserts

Mango parfait with coconut shard & shortbread

Strawberry Eton Mess

Chocolate orange panna cotta with vanilla ice cream

All desserts paired with 75ml Frontignan, France, 2014

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

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

Please note Allergen menu available upon request. An optional gratuity of 10% will be added to all tables of 6 or more adults.

Ala Carte Menu

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

Starters

Courgette soup, goats cheese, herb oil & sour dough bread	(v)	£5.50
Twice baked spinach & cheddar cheese soufflé	(v)	£7.50
Seafood pancake - salmon, cod, prawns, thermidor sauce		£9.00
Grilled Mediterranean prawns with sweet chilli, lime & coriander		£9.00
Charcuterie board cured meats, pickled vegetables, parmesan cheese		£8.75
Yorkshire asparagus with honey roast ham, a poached egg & hollandaise		£8.00
Miso squid tempura with Asian coleslaw and Japanese mayonnaise		£7.00
Salted beef hash cake, spinach, fried hens egg and mustard cream		£8.50
Butternut squash risotto with toasted hazelnuts, balsamic reduction & nut oil	(v)	£8 / £12.00

Main Courses

Jerk marinated grilled chicken, jerk sauce, pak choi & aromatic rice with pineapple chutney and coconut cream		£16.00
Feather blade of beef, confit cherry tomatoes, hasselback potatoes & roast shallots with confit tomato sauce		£18.00
Lamb cutlets with heritage carrots, rainbow chard & spinach with an orange, thyme and garlic glaze		£17.50
Merguez sausage & herb crusted cod with butternut squash ketchup, roasted butternut squash and grilled kaloccoli		£17.00
French trimmed Pork chop with sticky Asian marinade, parmentier potatoes & tarragon dressed garden salad		£16.50
Spiced confit Duck leg with pomegranate & pink peppercorn, peacock kale and roasted new potatoes		£17.00
Beer battered Monkfish, Yorkshire asparagus & peas served with Cajun crisps and tartar sauce		£24.00
Broccoli, white bean and harissa burger, tarragon dressed garden salad, carrot and lime Zhug, tomato chutney & skinny fries	(v)	£12.00
Beetroot falafel and hummus with salad, tahini soy yoghurt & beetroot slaw	(v)	£12.00

From the Grill

Garlic & rosemary marinated char-grilled chicken with béarnaise sauce, skinny fries, rocket, shallot & parmesan salad		£14.50
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, onion rings & hand cut chips		£20.00
Muse burger, gherkin & tomato salad, tomato chutney, Muse ketchup, char-grilled brioche bun and skinny fries OR add bacon and cheese		£13 / £14.50

Side orders

Poivre or béarnaise sauce	£2.50	Skinny fries	£2.75
Green beans & flaked almonds	£3.00	Braised red cabbage	£3.00
Proper chips	£2.75	Carrots pesto & parmesan	£3.00
Dauphinoise potatoes	£4.50	Muse leaf salad	£3.50