

# *muse*

continental café

## **Prix Fixe**

(This is a sample menu only)

**Served between 12pm and 2.30pm Mon to Sat and 5.30pm and 6.30pm Mon to Fri**

### **STARTERS**

Smoked Salmon Parfait, Asparagus & Slow Roasted Tomato

*Benchmark, Chardonnay, Australia*

Sardines on Toast with a Tomato Chutney & Provençal Sauce

*Pecorino, Terre Di Chieti, Italy*

Black Pudding Croquettes with Rocket & Pine Nut Salad

*Cabernet Franc, Les Argeliere, France*

### **MAIN COURSES**

Pork Belly, Gooseberry Relish & Herb Pomme Puree

*Parparuda, Pinot Noir, Romania*

Seafood Chowder with Samphire & Roast Tomatoes

*Viognier, Les Argeliere, France*

Pan Fried Hake, Crushed Potatoes, Roast Tomato & Saffron Cream

*Gewurtztraminer, Alto, Chile*

**Served with Seasonal Vegetables**

### **DESSERTS**

White Chocolate & Blueberry Cheesecake

Peach, Apricot & Honey Roast Granola Fool

Lemon Posset with Banana Crunch & Pistachio Ice Cream

*All Desserts Paired with Malbec Bubbles, Gougenhiem, Argentina*

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

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

[www.museyarm.com](http://www.museyarm.com)

Please note Allergen menu available upon request

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