

MUSE

STARTERS

Crispy Calamari (GF) served with harissa mayonnaise & chargrilled lime	£5.25
Selection Of Warm Breads (V) served with olive oil, balsamic vinegar & garlic olives	£5.00
Pan-fried Garlic Tiger Prawns (N) served in a coriander & lemon pesto with toasted ciabatta (GF without the bread)	£7.00
Chicken Wings (GF) available in either a buffalo, BBQ or piri piri sauce	£6.00
Tempura Vegetables (V) served in a light batter with harissa mayonnaise	£5.00
Chicken Liver Pate served with a balsamic tomato chutney & toasted ciabatta bread	£6.00
Smoked Mackerel Pate served with toasted ciabatta	£6.00
Sticky Glazed Pork Ribs (GF)	£7.00

All dishes are prepared fresh in our kitchen, so please ask your server if you have any specific dietary requirements or would like more information on any of our dishes. Allergy Advice –
Please note that our food is prepared in an environment where nuts are present.
(N) Contains Nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan (DF) Dairy free

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THE GRILL

All our grills are served with a roasted beef tomato, field mushroom & fries

All our chicken from the grill is served on the bone

The Muse Grill	£18.95
6oz sirloin, ¼ piri piri chicken & ½ rack of BBQ ribs	
Chicken & Ribs	£15.00
¼ piri piri chicken & ½ rack of BBQ ribs	
Steak & Ribs	£14.00
6oz sirloin & ½ rack of BBQ ribs	
Chicken & Steak (GF) (DF)	£16.00
¼ piri piri chicken & 6oz sirloin	
Piri Chicken (GF) (DF)	£11.50
½ grilled piri piri chicken	
Halloumi Skewers (GF)	£13.50
grilled halloumi & roasted vegetable skewers	

STEAKS (GF)

All our grills are served with a roasted beef tomato, field mushroom & hand cut chips

	8oz	10oz	Price Per Ounce
Sirloin	£15.50	£17.00	£1.50
Rib Eye	£16.50	£18.25	£1.75
Fillet	£18.00	£20.00	£2.00
18oz T-bone Steak			£29.95
Add garlic prawns			£2.50
STEAK SAUCES			£2.50
peppercorn, blue cheese & garlic sauce			

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SEAFOOD (our seafood specials are subject to change due to supply)

Baked Plaice (GF) (DF)	£12.95
fillet of plaice baked with new potatoes, cherry tomatoes, olives & asparagus	
Harissa Spiced Mackerel (GF) (DF)	£11.95
mackerel fillet, marinated in harissa paste served with cumin infused potato & leeks	
Baked Dover Sole (GF)	£19.95
whole baked Dover sole in a caper butter, served with sauteed baby potatoes and tenderstem broccoli	

BURGERS

All burgers are served on a toasted brioche bun with beef tomato, lettuce, red cabbage coleslaw & fries

Chicken Burger	£11.50
grilled chicken breast or crispy buttermilk chicken served in a brioche bun with baby gem, tomato, fries & red cabbage	
Add cheese	£1.00
8oz Beef Burger	£11.50
two 4oz beef patties, smoked bacon, cheese	
Falafel & Spinach Burger (V) (VE)	£10.50
served with baby gem, tomato, vegan slaw, vegan cheese & fries	

SALADS

Chicken & Bacon Salad	£10.50
chargrilled chicken, bacon, baby gem, parmesan, croutons, anchovies in a Caesar dressing	
Pear, Stilton & Walnut Salad (VE) (GF)	£9.95
pear, stilton & walnuts mixed leaves served with a balsamic dressing	

SIDES

Fries (GF)(VE)	£2.50	Sweet Potato Fries (VE)	£3.50	Hand Cut Fries (VE)	£3.00
Red Cabbage Slaw (V)	£2.50	Seasonal Vegetables (VE)(GF)	£3.00	Garlic Bread (V)	£4.00
Mixed Leaf Salad (VE)	£3.00	Onion Rings (V)	£2.50	Cheesy Garlic Bread (V)	£4.50

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Sundays at the Cliff

Why not enjoy a relaxed Sunday with friends and family and enjoy our traditional roast?
What better way to while away a few hours than with a cocktail, glass of wine or beer
to accompany our Sunday roasts?

*Each week choose from beef, turkey, pork or nut roast and all the trimmings; roasted
potatoes, Yorkshire pudding, cauliflower cheese, braised red cabbage, seasonal
vegetables and gravy*

£10.95

CHILDREN

2 Courses for £4.95p (main & dessert)

MAINS

Homemade Chicken Burger

Homemade Fish Fingers

Mushroom Tagliatelle

4oz Burger

Sausage & Mash (GF)

two sausages served with gravy

All of the above served with a complimentary side, of either fries or vegetables

Carbonara Tagliatelle

DESSERTS

Chocolate Brownie with Ice Cream

Selection of Ice Creams

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DESSERTS

Sticky Toffee Pudding (V) served with vanilla ice cream & caramel sauce	£6.00
Biscoff Cheesecake served with vanilla ice cream & caramel sauce	£6.00
Warm Chocolate Brownie (V) served with vanilla ice cream & chocolate sauce	£6.00
Chocolate & Orange Torte (GF) (VE) served with orange sorbet	£6.00
Eton Mess Sundae strawberries, vanilla ice cream, fruit compote & meringue topped with whipped cream	£7.50
Cheese & Biscuits a selection of three cheeses, house chutney, apple, celery, grapes & biscuits	£8.50
Selection Of Sorbet (VE) (GF) & ice creams (per scoop)	£1.50

HOT BEVERAGES

decaf available on request

Americano	£2.50
Single/Double Espresso	£2.00/3.50
Flat White	£3.00
Latte/Cappuccino	£3.00
Liqueur Coffees	£5.50
English Breakfast Tea	£2.20
Selection of teas – Ask your server for details	
Hot Chocolate/White Hot Chocolate	£3.00

Cognac, Port, Sherry & Liquors Available

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COCKTAILS

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Pornstar Martini vanilla vodka, passionfruit syrup, served with a shot of prosecco	£8.00
Cosmopolitan sweet & sour mix of vodka, orange, lime & cranberry juice	£7.00
Espresso Martini an indulgent mix of coffee liquor, vodka & espresso	£8.00
Mojito rum, fresh mint, lime, sugar syrup topped with soda water	£7.50
Amaretto/Whiskey Sour your choice of amaretto or whiskey, lime, sugar syrup & egg whites	£7.00/7.50
Jack Honey Mule jack daniels honey, lemon juice, sugar syrup & mint leaves	£8.00
Frangelico Frizzante frangelico, lime juice & soda	£7.00
Sex On The Beach vodka, peach liquor, orange & cranberry juice	£7.00
Blackberry Spritz chambord, fresh lime juice & tonic water	£7.00
Malibu Beach malibu, orange juice & cranberry juice	£7.50
Raspberry Collins raspberry vodka, sugar syrup, lemon juice, raspberries & soda water	£7.00
Red Stag Spritzer jim beam red stag, strawberry syrup, lemonade & soda	£7.50

VIRGIN COCKTAILS

Virgin Mojito fresh mint, lime, sugar syrup topped with soda	£3.50
Apple & Elderflower fizz apple juice, elderflower, sugar syrup topped with soda	£3.50

COCKTAIL TREES

Pornstar Tree – vanilla vodka, passionfruit syrup served with a bottle of prosecco	£79.95
Espresso Martini – an indulgent mix of coffee liquor, vodka & espresso	£79.95

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SPIRITS SELECTED

Gordons	£3.00	Gordons Pink	£3.50
Hendricks	£3.50	Warner's Rhubarb	£3.75
Smirnoff	£3.00	Grey Goose	£4.00
Bacardi	£3.25	Mount Gay	£4.00
Jack Daniels	£3.50	Jameson	£3.20
Haig Club	£4.85	Courvoisier	£3.75

BOTTLES – (330ml unless stated otherwise)

Corona - 4.5%	£3.95
Peroni - 4.5%	£3.95
Smirnoff Ice - 4.5%	£3.80
Heineken Zero - 0.05%	£3.00
Old Mout Cider - 500ml - 4% (ask your server for flavours)	£4.20
Old Mout Non-Alcoholic - 500ml (ask your server for flavours)	£3.20
Daura Damm (GF) – 5.4%	£3.95

DRAUGHT BEER

Half Pint

Pint

Ghost Ship – 4%	£2.00	£4.00
Birra Moretti – 5%	£2.25	£4.50
Orchard Thieves Cider – 4.5%	£1.95	£3.90
Heineken – 4.2%	£2.10	£4.20
Heineken Zero – 0.05%	£1.50	£3.00
Guinness – 4.5%	£2.25	£4.50
Lagunitas IPA – 4%	£2.25	£4.50
Amstel – 4.2%	£2.00	£4.00

SOFT DRINKS

J20	£2.70	Appletiser	£2.70
Lemonade – Half/Pint	£1.75/£3.50	Fruit Shoot	£1.60
Coke – Half/Pint	£1.75/£3.50	Fruit Juice	£1.60
Diet Coke – Half/Pint	£1.75/£3.50	Still/Sparkling Water 330ml	£1.75

TONICS

London essence Co Original Indian	£2.50	London essence Co Light	£2.50
Fevtree Aromatic	£2.50	Fevtree Lemon	£2.50
Fevtree Elderflower	£2.50	Fevtree Ginger Beer	£2.50
Fevtree Mediterranean	£2.50	Fevtree Ginger Ale	£2.50