

MUSE

Starters

Chicken Liver Pate with a Balsamic Tomato Chutney and Toasted Sourdough	£6.00
Sticky Glazed Pork Ribs and Red Cabbage Coleslaw (gf)(df)	£7.00
Crab Cakes with a Zesty Mayo	£6.25
Moules Marinière served with Toasted Sourdough	£6.00
Prawn and Crayfish Salad (df)	£6.50
Calamari, Aioli and Chargrilled Lime (gf)(df)	£5.25
Chicken Wings (<i>Available in either a Buffalo, BBQ or Piri Piri marinade</i>) (gf)(df)	£6.00
Honey and Mustard Glazed Chipolatas (gf)(df)	£5.50
Tiger Prawn Skewers, Garlic Butter and Flatbread (gf without flatbread)	£7.00
Cauliflower Fritters and Roasted Garlic Dip (ve)(gf)	£4.50

Allergen advice - Please speak to your server if you have any specific dietary requirements.

(n) - Contains whole nuts / (v) - Vegetarian / (ve) - Vegan / (df) - Dairy free / (gf) - Gluten free

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Mains

Grill

The Muse Grill, 6oz Sirloin, 1/4 Piri Piri Chicken and Half Rack of BBQ Ribs	£18.95
Piri Piri Chicken and 1/2 Rack of BBQ Ribs	£15.00
6oz Sirloin Steak and 1/2 Rack of BBQ Ribs	£14.00
1/2 Rack of BBQ Ribs and a choice of Wings*	£13.50
1/4 Piri Piri Chicken and a 6oz Sirloin Steak (gf) (df)	£16.00
Full Rack of BBQ Ribs	£18.00
1/2 Piri Piri Chicken (gf) (df)	£11.50
Lamb Leg Steak (gf)	£14.00
Surf and Turf, 8oz Sirloin and Garlic Prawn Skewers (gf)	£18.00
Grilled Halloumi and Roasted Vegetable Skewers (gf) (n)	£13.50

All of the above are served with a roasted Beef tomato, a field mushroom and skinny fries

Steaks

	6oz	8oz	10oz
Sirloin	£12.50	£15.50	£20.50
Rib Eye	£13.50	£16.50	£21.50
Fillet	£15.50	£18.00	£23.00

All of the above are served with a roasted Beef tomato, a field mushroom and hand cut chips

Steaks to Share

18oz Chateaubriand	£42.00
36oz Tomahawk	£48.00

Both sharer steaks served with 2 roasted Beef tomatoes, 2 field mushrooms, 2 portions of hand cut chips and 1 sauce

Sauces

Peppercorn, Diane, Red Wine, Garlic Butter or Blue Cheese

£2.50

**Choice of either a Buffalo, BBQ or Piri Piri marinade*

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Mains Seafood

Tuna Steak, Sauteed New Potatoes, Bacon, Leek and Seasonal Greens (gf)	£15.95
Swordfish Steak, Seasonal Greens, Mixed Beans and Chorizo Broth (gf)	£13.95
Whole Baked Fish, Roasted New Potatoes, Seasonal Greens and Salsa Verde (gf)	£13.95
Ale Battered Fish, Chips, Tartare Sauce and Crushed Minted Peas	£10.95
Moules Marinière, Toasted Sourdough and Fries	£12.95
Seafood Stew, White Fish in a Rich Tomato and White Wine Sauce with Sourdough	£11.50
Seafood Grill, Crab Cake, Calamari, Garlic Tiger Prawns, Mussels, Fries, Sourdough and Tartar Sauce (df)	£20.50

Burgers

Cheese & Bacon Burger	£11.50
Chargrilled 8oz Beef Burger with Cheese & Bacon	
Buttermilk Cajun Chicken Burger	£11.50
Chicken Breast in a Cajun Fried Crumb	
Sliders	£10.50
Beef, Chorizo and Buttermilk Cajun Chicken	
Vegan Burger (ve)(gf)	£9.50
Spicy Mixed Bean Burger with Guacamole	

All our Burgers are served in a bun with skinny fries and red cabbage coleslaw

Salads

Tuna Niçoise (gf)(df)	£11.95
Fresh Tuna Steak, Warm New Potatoes, Fine Beans, Olives, Sundried Tomatoes and a fragrant vinaigrette	
Chicken & Bacon Caesar	£10.50
Chargrilled Chicken, Bacon, Baby Gem, Parmesan, Croutons, Anchovies and Caesar Dressing	
Vegan Salad (ve)(gf)	£9.95
Roasted Spring Vegetables with Lemon and Herb Quinoa	

Sides

Skinny Fries (gf)(ve)	£2.50	Hand Cut Chips (ve)	£3.00
Sweet Potato Fries (ve)	£3.50	Red Cabbage Coleslaw (v)	£2.50
Seasonal Vegetables (ve)(gf)	£3.00	Garlic Bread (v)	£4.00
Mixed Leaf Salad (ve)	£3.00	Garlic Bread with Cheese (v)	£4.50
Onion Rings (v)	£2.50		

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Desserts

Cheesecake of the Day	£6.00
Sticky Toffee Pudding, Toffee Sauce and Salted Caramel Ice Cream	£6.00
White Chocolate and Raspberry Brûlée (gf)	£6.00
Warm Chocolate Brownie, Salted Caramel Sauce, Vanilla Ice Cream and Honeycomb Crumb (gf)	£6.00
Poached Pear in Mulled Wine, Vanilla Ice Cream (gf) Available with Vegan Ice Cream (ve)	£6.00
Cheese and Biscuits, a Selection of 3 Cheeses, House Chutney, Apple, Celery and Biscuits	£8.50

Dessert Wine

Cadillac, Chataeu du Juge, Bordeaux, France, 13%

100ml £6.00 - Half a bottle £21

Taylors Port £2.95

Croft Sherry £2.85

Tea & Coffee

Latte £3.00 Americano £2.50 Cappuccino £3.00 Flat White £3.00

Liquor Coffee £5.50 Pot of Tea £1.80 Peppermint Tea £2.20 Green Tea £2.20

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Drinks

Wine Menu

Sparkling and Champagne

	125ml	175ml	250ml	Bottle
Prosecco, Stella d'Italia <small>A lively crisp sparkling wine</small>	£5.60			£25
Rabosa Sparkline Rose Costaross, Vinicola Serena <small>Flavours of ripe red fruits such as raspberries, cherries and strawberries</small>	£5.60			£25
Baron De Marck Gobillard Brut NV <small>An elegant champagne, bursting with apple and lemons</small>				£40
Veuve Clicquot Ponsardin, Yellow Label Brut NV <small>Abundant fine bubbles. A well-known full flavoured champagne</small>				£69
Lauren Perrier Cuvee Rose NV <small>Wonderful rose champagne with delicate red berry flavours</small>				£75

White Wine

	125ml	175ml	250ml	Bottle
Pinot Grigio, Via Nova <small>Dry white with light flavours and a gorgeous lingering finish</small>	£3.60	£4.20	£6.00	£16
Chardonnay, Reserve Tooma River <small>Vibrant with a fruity forward style</small>	£3.80	£4.60	£6.20	£18
Sauvignon Blanc, Frost Pocket <small>Deliciously crisp and fresh</small>	£4.10	£5.10	£6.50	£20
Viognier Reserva <small>Rich and full of flavour with a hint of sweetness balanced by an acidic finish</small>				£24
Chablis, Domaine de Vauroux <small>A classic Chablis, steely pure fruit with a mineral twist</small>				£32

Rose Wine

	125ml	175ml	250ml	Bottle
Pinot Grigio Blush Il Sospiro <small>Aromas of freshly crushed cranberries and summer fruits</small>	£3.60	£4.20	£6.00	£16
White Zinfandel West Coast Swing <small>Juicy on the palate with strawberry and tropical fruit flavours</small>	£3.80	£4.60	£6.20	£18

Red Wine

	125ml	175ml	250ml	Bottle
Shiraz, Cable Crossing <small>Full of ripe plum and blackberry aromas</small>	£3.60	£4.20	£6.00	£16
Merlot, Vinamar <small>Intense plum aromas with cinnamon, red and black pepper notes</small>	£3.80	£4.60	£6.20	£18
Malbec, Melodias Trapiche <small>Softly textured with notes of violets, cherries and a subtle hint of vanilla</small>	£4.00	£5.00	£6.40	£20
Rioja Tinto Monte Llano, Ramon Bilbao <small>Subtle aromas of ripe fruits, blackcurrants and raspberries</small>				£24
Pinot Noir, Led Mougeottes IGP Pays d'Oc <small>A bouquet of black cherries and raspberry aromas</small>				£26

Please ask your server for details of Wine of the Month

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Drinks Menu

Draughts

	Half Pint	Pint
Birra Morreti	£2.15	£4.30
Daytime Lagunitas	£2.25	£4.50
Bottles		
Corona		£3.95
Peroni		£3.95
Smirnoff Ice		£3.80
Newcastle Brown Ale		£4.50
Aspall Cider		£4.20
Non Alcoholic Heineken Zero		£3.00
Non Alcoholic Berries & Cherries Old Mout		£3.20
Old Mout		£4.20
<i>Kiwi & Lime, Pineapple & Raspberry, Strawberry & Pomegranate and Berries & Cherries</i>		

Soft Drinks

	Half Pint	Pint
Coke, Diet Coke or Lemonade	£1.75	£3.50
Fruit Juice	£1.60	£3.20
<i>Orange, Cranberry, Apple or Pineapple</i>		
Bottle		
Appletiser		£2.70
J2O		£2.60
<i>Orange & Mango, Orange & Passionfruit or Apple & Raspberry</i>		
Fever Tree Tonics		£2.50
<i>Original Indian, Light, Aromatic, Lemon, Elderflower, Mediterranean, Ginger Ale</i>		
Water		£1.75
<i>Still or Sparkling</i>		

Spirits

Gordons Gin	£3.00
Gordons Pink Gin	£3.50
Warner Edwards Rhubarb Gin	£3.75
Smirnoff Vodka	£3.00
Grey Goose Vodka	£3.90
Jack Daniels	£3.20
Disaronno	£3.20
Archers	£3.00
Malibu	£3.00
Barcardi	£3.20
Captain Morgans Dark Rum	£3.20
Captain Morgans Spiced Rum	£3.20
Baileys	£4.10
Tia Maria	£3.20

Cocktails

Pornstar Martini	£8.00
<i>Vanilla and passionfruit mix served with a shot of prosecco</i>	
Cosmopolitan	£7.00
<i>Sweet and sour, vodka, orange, lime and cranberry</i>	
Espresso Martini	£7.00
<i>An indulgent mixture of coffee liquor, vodka and espresso</i>	
Mojito	£7.00
<i>Rum, fresh mint, fresh lime, sugar syrup and soda</i>	
Amaretto Sour	£7.00
<i>Amnaretto, lime, sugar syrup and egg white</i>	
Pink Gin Fizz	£7.00
<i>Pink gin, lemon juice, sugar syrup and egg white</i>	
Purple Rain	£6.50
<i>Cherry sourz, blue curacao and lemonade</i>	
Sex on the Beach	£7.00
<i>Vodka, peach liquor, orange and cranberry juice</i>	
Strawberry Margarita	£7.50
<i>Tequila, triple sex, lime and strawberry syrup</i>	
Dark 'N' Stormy	£7.00
<i>Dark rum, lime and ginger beer</i>	
Green Eyes	£6.50
<i>Vodka, lue curacao, lemon, orange and sugar syrup</i>	
Sea Breeze	£6.50
<i>Vodka, cranberry and grapefruit juice</i>	
Virgin Cocktails	
Virgin Mojito	£3.50
<i>Virgin take on the classic Mojito</i>	
Apple & Elderflower Fizz	£3.50
<i>Apple, Elderflower, Sugar Syrup and egg white</i>	
Cocktail Pitchers	
Mojito	£12.00
Sex on the Beach	£12.00