

Muset Restaurant Evening Menu

Early Supper Menu

Two courses £10.00 - Three courses £12.95

Available before 7.00pm

Please make your selection from the highlighted column

Fixed price Supper Menu

Two courses £14.00 - Three courses £18.95

Available after 7.00pm

Please make your selection from the highlighted column

Overtures

Fresh warm bread selection	£ 2.95
Crusty hot garlic and herb bread	£ 2.75
Tomato and mozzarella bread	£ 3.50
Marinated olives with bread	£ 4.95
Bread and extra virgin olive oil	£ 3.65
Sharing bread with tomatoes and olives	£ 5.25

Sides

Fries	£2.95
Minted new potatoes	£2.95
Mashed potato	£2.95
Green beans	£2.95
Buttered baby spinach	£2.95
House salad	£2.95

Corkage charge for BYO is £2.00 per bottle
Discretionary 10% service charge is added to all bills.

Restaurant Manager: Mr Philip Bourne



Website: www.muset.co.uk

Starters

Soup of the day	£4.95
Please ask your server	
Marinated Devon squid	£5.50
<i>lemon, garlic and cumin with salad leaves</i>	
Cured prosciutto ham	£5.50
<i>with rocket and sliced tomatoes, drizzled with extra virgin olive oil</i>	
Grilled goats cheese (v)	£5.95
<i>with toasted pecan nut and maple dressing</i>	

Mushrooms and toasted brioche (v)	£5.65
<i>with sun-blushed tomatoes and a hint of cream</i>	

Mains

Pan-fried breast of chicken	£11.95
<i>with onion, mushroom, bacon and red wine sauce</i>	
Char-grilled pork loin steak	£11.50
<i>with black pudding, apple compote and Somerset cider sauce</i>	
Braised ham slipper	£9.95
<i>with puy lentils, mashed potatoes and onion gravy</i>	
Grilled fillet of salmon	£12.25
<i>with buttered leeks, dill, lemon and prawns</i>	
Red onion & goats cheese tart (v)	£11.50
<i>served with a tomato and mixed leaf salad</i>	

Desserts

Crème brulee (v)	£5.75
<i>with fresh apricot and pistachio</i>	
Warm date and apple pudding (v)	£5.25
<i>with toffee sauce</i>	
Fresh cream profiteroles (v)	£5.95
<i>with warm dark chocolate sauce</i>	
English strawberry sundae (v)	£5.25
<i>with organic vanilla ice cream and meringue</i>	

Shellfish linguini	£7.95
<i>with prawns, scallops and cockles baby spinach leaves and dill</i>	
Seared king scallops	£8.75
<i>with black pudding, crispy pancetta and coriander garlic butter</i>	
Grilled marinated artichoke (v)	£5.95
<i>topped with a pepper and summer herb crust, with pecorino cheese and salad</i>	
Wild rocket & pecorino salad (v)	£4.95
<i>dressed in a bowl with mixed olives and extra virgin olive oil</i>	

Pan-fried fillet of beef	£18.95
<i>wrapped in bacon with wild mushrooms brandy and shallot sauce</i>	
Fillet of haddock	£14.95
<i>shallot, tomato, white wine and parsley</i>	
Grilled fillet of sea bass	£14.25
<i>broad beans, cockles, coriander and garlic</i>	

All mains are served with seasonal vegetables or salad

Roasted cherry and lemon parfait (v)	£6.00
<i>with cherry sauce and creme fraiche</i>	
Baked vanilla cheesecake (v)	£5.95
<i>with balsamic strawberries and a black pepper snap</i>	
Warm frangipane nut tart (v)	£5.75
<i>with gooseberry compote</i>	

Duck confiture	£6.25
<i>red onion jam and warm crispbread</i>	
Summer vegetable terrine (v)	£5.50
<i>with sweet pepper, tomato, onion, basil, mozzarella cheese and rocket pesto</i>	
Chargrilled chicken fillets	£5.95
<i>marinated in lemon and coriander, served with salad and garlic dressing</i>	
Smoked haddock and leek cakes	£5.95
<i>with remoulade sauce mixed leaves and lemon</i>	

Pot roasted lamb rump	£13.95
<i>with flageolet beans, saute of onions pancetta and rosemary jus</i>	
Butternut squash faggots (v)	£11.95
<i>with apricots, pinenuts and gnocchi braised in a rich tomato sauce</i>	
Chargrilled halloumi (v)	£11.75
<i>with mediterranean vegetables served on savoury couscous with pesto</i>	

Apple and blackberry terrine	£5.95
<i>with clotted cream ice cream</i>	
West Country cheese platter (v)	£6.95
<i>Organic Cheddar, S'set brie & Blue Vinney with hand-made biscuits & fruit chutney</i>	

We will endeavour to cater for dietary requirements

Muset cannot guarantee all dishes are free of nut derivatives

We use Westcountry free-range eggs!