

Maison de Muse

FOOD 8-3PM

Croissants & Bagels

A'la Cheese Ploughman's in a Croissant	7.5
<small>Rocket, chutney, red onions, dried tomatoes & truffle mayo</small>	
Grilled Cheese & Ham Croissant	7
<small>With truffle mayo & glazed balsamic vinegar</small>	
Cream Cheese & Salmon Bagel	8
Chicken, Mozzarella & Pesto Grilled Bagel	8

Sourdough & Flatbreads

Goats Cheese & Strawberry on Toasted Sourdough (v)	6
<small>With glazed balsamic vinegar</small>	
Acai & Truffle-Honey Halloumi Flatbread (v)	8.75
<small>Rocket, cherry tomatoes, red onion, cucumber, pomegranate</small>	

Maison Eggs

Avocado & Scrambled Egg on Toasted Sourdough (v)	7.75
Smoked Salmon & Scrambled Egg on Toasted Sourdough	8.75

Melts & Toasties

Cheese Melt (v)	4.75
Cheese & Chicken Melt	6

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FOOD

Breakfast & Sweet Treats

Buttermilk Pancakes with Chocolate, Fresh Fruit & Whipped Cream (v)	6.25
Yoghurt with Granola & Fresh Fruit (v)	4.95
Toast with Jam or Butter (v)	2.95

Evening Menu (Available from 4pm)

Bread Basket (v)	3
Olives (v)	3
Hummus with Toasted Pitta (v)	3.75
Cheese Board (v) <small>Selection of 3 cheeses served with grapes, chutney & crackers</small>	13

Legend

(v) Vegetarian (ve) Vegan (v)* Can be made vegetarian

Allergen Information

Please inform a member of staff of any allergies or dietary requirements before placing your order. While we take great care in preparing your food, our kitchen handles nuts, gluten, dairy, and other allergens. Cross contamination cannot be completely ruled out.