

Our menu will change every four weeks to ensure we offer you the most delicious, seasonal dishes to enjoy at home.

**Look out for our 'Extra Special Edition Meals'
that will change every fortnight too!**

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Musette Makeaways

with just a few finishing touches required by you at home

Whole Cornish Lobster Linguine £39 pp
cherry tomato sauce, basil, chili

Suggested wine: Bourgogne Chardonnay - Bourgogne Bernard Defaix

Whole Butter Baked Scallops £29 pp
(direct from Keltic in Dingwall)
garlic, lemon, olive oil, thyme

Suggested wine: Domaine Alexis Pollier - Mâcon-Villages

24 hr Braised Short Rib £22 pp
miso, honey, soy, marmite, onion tatin, salt baked beets

Suggested wine: Château Pesquié - Grenache du Pesquié

Roasted Cod Fillet £18 pp
shitake broth, roast cauliflower puree, ricotta gnocchi

Suggested wine: Domaine Alexis Pollier - Mâcon-Villages

Yakisoba Noodles (v) £15 pp
stir fried rye noodles, Napa cabbage, bean sprouts, pickled red ginger, toasted nori flakes, spiced peanut

Suggested wine: Bourgogne Chardonnay - Bourgogne Bernard Defaix

Sumptuous Sharers

*Perfect for hosting large dinner parties or a family meal,
designed to go straight into the oven or heated on the hob, no fuss.*

*Our Sumptuous Sharers are listed as serving 2 - 4 people; however, if you are hosting a lunch or dinner party, we can of course
accommodate larger groups.*

Please email us if you are unable to order your preferred quantity online.

7 Hour Braised Shoulder of Lamb £90
aged balsamic vinegar, garlic, braised shallots, kibbled onion mash
(serves 4 people)

Suggested wine: Domaine de la Berangerie - Les Quatre Chambres

Classic Fish Pie £28
smoked haddock, cod & salmon fillet, grated egg, peas, parsley crumb, green beans
(serves 2 people)

Suggested wine: Domaine Alexis Pollier - Mâcon-Villages

Whole Roasted Romanesco (vg) £22
spiced tahini, fennel seed, lemon zest, chopped pistachio, coriander
(serves 2 people)

Suggested wine: Corofin Winery - Meltwater Sauvignon Blanc

Toms Extra Special Edition: £72
12 hr Herb Brined Roast Chicken
chicken jus, truffle macaroni
(serves 4 people)

Suggested wine: Domaine Alexis Pollier - Mâcon-Villages



MUSETTE
BY TOM AIKENS

Exceptional Extras

French Beans (v) £5.50
confit shallots, garlic

Heritage Isle of Wight Tomato Salad (vg) £5.50
orange dressing, pine nuts, basil

Buttered Mashed Potato (v) £4
kibbled onion

Salt Baked Beetroot (vg) £4
marjoram, balsamic vinegar

Sourdough Bread Kit & Marmite Butter (v) £12
ingredients prepared for you to bake fresh in the oven at home



Timeless Treats

Apple Tatin £24.00 (serves 4)
vanilla clotted cream

Eton Mess £6.00 pp
strawberries, Swiss meringue, crème Chantilly

Dark Chocolate Mousse £6.00 pp
pistachio praline

Raspberry Meringue £6.00 pp
dehydrated fresh raspberries, raspberry coulis



MUSETTE
BY TOM AIKENS

White Wine

Bourgogne Chardonnay - Bourgogne Bernard Defaix £24.00

Fourth generation from a family of vine-growers, Bernard Defaix started with 2 ha in 1959.

This Bourgogne Blanc comes exclusively from Chardonnay grape, planted on clayey and chalky soils. The Chardonnay, now grown all over the world, is native from Bourgogne and shows here its purest expression.

Our Bourgogne blanc has a beautiful aromatic structure, a lot of fineness and a great balance. It is a real “pleasure wine”.

Domaine Alexis Pollier - Mâcon-Villages £32.00

Fantastic wine from talented young winemaker Alexis Pollier who started working on a few tiny plots in Saint Véran, Pouilly Fuissé and Macon in 2015. He grew up in the vineyards of his father Daniel Pollier and added biological viticulture to his own plots. His wines already have a distinct character that has given him acclaim in the wine world. Pure on the fruit, dry minerality with razorsharp acidity wrapped in a thin layer of honey.

Corofin Winery - Meltwater Sauvignon Blanc £34.00

Corofin is a small, independent wine company owned by Mike and Anna Paterson. The Paterson family were originally from Corofin, a village in County Clare, Ireland, hence the name of their business now. 'Meltwater' is the name for this particular wine, a nod to the ice-age glaciers that melted and filled the valleys of Marlborough, New Zealand long ago.

Grapes for this were grown on vineyards on the slopes of the Wairau Valley, Marlborough.

This New Zealand Sauvignon Blanc has delicate, fresh aromas of lemon, passionfruit, lime and crushed herbs. It's dry and refreshing, without the slightly sweet finish or intensely fruity nature of some Marlborough Sauvignon Blancs. It's elegant, medium-bodied and very easy to drink.



Red Wine

Château Pesquié - Grenache du Pesquié £22.00

Château Pesquié is a family estate located at the foot of the Ventoux Mountain in the southern part of the Rhone Valley. In the Chaudiere family for three generations, today it is run by two talented brothers, Alexandre and Frederic. Paradou is the guest house of the chateau, an old mill that was built in the 12th-13th centuries on the banks of the Auzon River. The wine is 100% Grenache from 75-year-old vines, aged seven months in concrete; medium- to full-bodied, it is pure and fresh, a naked expression of the varietal, with meaty black cherry, pepper, dried herbs and earth notes on the nose and the palate.

Domaine de la Berangerie - Les Quatre Chambres £38.00

100% Malbec. The vines for Maurin are again planted in siderolithique soil (clay and sandstone with a high iron content).

Exceptional wine made from 100% pure malbec, this has a much deeper, almost black cherry colour. Given a longer cuvaison than the Cuvée Juline, it has more structure and a different aromatic profile – slight tobacco, with fruit more redolent of figs/prunes and a touch of menthol and spice on the finish.



Sparkling

Borgoluce Valdobbiadene DOCG £32.00

100% Garganega. A spumante with very fine perlage and straw-yellow colour, it releases all the magic and delicacy of a freshly picked bouquet of flowers, with aromatic and fruity notes (pear and even apple or peach) accompanied by a hint of bread crust. Light and affable, fresh, and crisp as an apple on the palate, and very easy to drink, making it perfect for any time of day. Brut, dry, For the best taste experience, it should be served at a temperature of 6-8 degrees and poured as soon as it is opened.