

MUSE Kitchen

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Vegetarian Menu

(v) – Vegan Option Available

Breakfast

- White, Wholegrain, Dark Rye toast available -

Eggs Florentine – English muffin, poached eggs, spinach, hollandaise 24

Sweetcorn and truffle omelette, chive crème fraiche, toast 22

Eggs in Purgatory – arabiatta, butter bean, grilled pita 22

Avocado and green pea smash, haloumi, preserved lemon, poached eggs 24

Buttermilk pancakes, cinnamon cream, caramelised banana 18

Eggs your way, toast, cultured butter 14

Lunch

Bread, Starters & Something Light

Devilled egg, dark rye, chive 12

Garlic butter ciabatta, raclette 10

Rainbow chard and caramelised onion
galette, feta 18

Sides 12ea

Roasted new potatoes, confit garlic,
aioli (v)

Seasonal vegetables, truffle (v)

Apple, walnut and leaf salad, hazelnut
vinaigrette (v)

Entrée

Tuscan bread salad, heirloom tomato,
baby basil 22 (v)

Roast cauliflower, harissa, tahini, fried
chickpeas 24 (v)

Main

Pan fried tofu, romesco, sweet and sour
peppers 28 (v)

Fried green tomatoes, salsa verde,
garden peas, mozzarella 30 (v)

Haloumi, basil pesto, zucchini 30

Pumpkin risotto, washed rind cheese,
pine nuts 32

Desserts

Knickerbocker Glory – strawberry, cream, crème patisserie, meringue 14 (v)

Yuzu and white chocolate crème brulee, sesame praline 14

Pineapple upside down cake, coconut sorbet 14

Baked chocolate tart, vanilla bean ice cream (allow 15 minutes) 14

Artisanal cheese selection, fruit paste, toasted bread 24