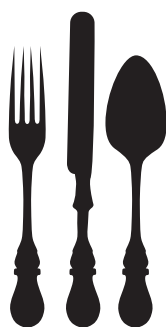


# café muse

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# MENU

Welcome to Café Muse,  
an organisation that supports  
local farms and producers



## OPENING HOURS

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**café muse**

Monday to Friday 8am to 5pm

Saturday & Sunday 9am to 5pm

### Manchester Museum

Daily 10am to 5pm

### Closure days:

Christmas Eve, Christmas Day, Boxing Day and New Years Day

**FOLLOW US**  @CafeMuseMcr **JOIN US**  /CafeMuseMcr

A percentage of all sales goes directly to Manchester Museum

**MANCHESTER**  
1824

The University of Manchester  
Manchester Museum



vegetarian



gluten free



dairy free



nuts



soya



wheat



milk



eggs



fish



shellfish



tree-nuts

We regularly use nuts, soya, wheat, milk, eggs, fish, shellfish and tree-nuts, as well as many other common allergens in our kitchen.

Whilst we provide dishes that are intended not to contain any of the above, the management cannot guarantee that any meal will be free from any trace amounts.



# BREAKFAST

served from 8am to 11.30am

Breakfast sandwiches,  
porridge, toast

## BREAKFASTS

### Full English

Dry cured bacon,  
traditional pork sausage,  
Bury black pudding,  
mushrooms,  
Heinz baked beans,  
fried potatoes,  
free-range egg,  
grilled tomato & toast

**£8.95**

### Vegetarian Breakfast V

Free-range egg,  
Heinz baked beans,  
mushrooms,  
fried potatoes,  
grilled tomato & toast

**£6.95**

**PLEASE  
PLACE YOUR  
ORDER  
AT THE COUNTER**

Hot buttered toast & jam V

£1.50

Free range eggs any style  
on locally made ciabatta or toast V

£2.95

Omelette Arnold Bennett

Our take on a classic omelette filled  
with smoked haddock, Parmesan  
and snapped chives

£5.50

Mushroom & Cheese Omelette V

Button mushroom, cheddar cheese  
& spinach omelette

£3.95

Hot porridge, sultanas  
& Manchester honey V

£2.50

Natural yoghurt with fresh seasonal  
rhubarb jam & roasted granola V

£2.95

## BREAKFAST SANDWICHES

**£3.50**

Traditional pork sausage  
sandwich, on locally made ciabatta

Crispy dry cured English bacon,  
on locally made ciabatta



## MAIN DISHES

served from 11.30am to 3pm

Sandwiches, wraps, soups,  
burgers & salads

### Soup of the Day

Freshly made soup of the day,  
artisan bread & butter

**£3.75** regular    **£4.95** large

### Chicken & Thyme Parfait

Homemade roasted chicken and thyme parfait  
served with veggie slaw & toasted rye bread

**£5.95**

### Fettuccine pasta with purple sprouting broccoli & roasted pepper

Fettuccine with onions, garlic, purple sprouting  
broccoli, bell peppers & cherry tomatoes finished  
with rocket & roasted garlic olive oil

**£6.95**

### Garlic & Herb Roasted Chicken Paella

Garlic & herb roasted chicken, artichoke  
& rosemary infused paella with roasted  
red peppers & sweet peas

**£7.50**

### Smoked Haddock Rarebit

Naturally smoked haddock rarebit on toast  
with sliced tomato & chive salad

**£6.95**

## CAFÉ MUSE 'ONE BOWL'

Homemade  
stew or casserole  
of the day

*served with*  
locally made,  
chunky artisan bread

**£4.95**

**PLEASE  
PLACE YOUR  
ORDER  
AT THE COUNTER**



# Café Muse

## FAVOURITES

### Homemade Burger

Char grilled burger, onion relish, hand-cut chips & baker's bun

£7.95

### Café Muse's Famous Fish Finger Sandwich

Fish finger sandwich, salad leaves, tartare sauce & baker's bun

£5.50

### Hot Roast Sandwich

Hot roast sandwich of the day served on locally made ciabatta

Please ask a member of the team for today's special

£6.50

### SIDE DISHES

Hand-cut chips £2.50

Seasonal green salad £2.50

Artisan bread & butter £2.50

**WE USE LOCALLY  
& ETHICALLY SOURCED  
SEASONAL PRODUCE**

**ALL OUR DISHES  
ARE PREPARED ON SITE  
AND COOKED  
FRESH TO ORDER**

## SANDWICHES, WRAPS & SALADS

### SANDWICHES

#### The Grecian

V

Roasted courgette, aubergine, mushrooms, peppers & fresh rocket served with homemade tzatziki on a locally baked onion ciabatta

£4.95

Home baked ham sandwich, honey mustard mayonnaise & rye bread

£4.95

### WRAPS

#### Chicken & Garlic Mayo Wrap

Roast Cumbrian chicken breast wrap with mixed leaves & a creamy garlic mayo dressing

£4.95

### SALADS

#### Sprouting Broccoli & Radish Salad

V

Purple sprouting broccoli & radish salad served with watercress leaves, spring onions, shredded fennel & cherry tomatoes dressed with lemon aioli

£5.95

#### Roast Chicken Caesar Salad

Sliced Cumbrian chicken served on a bed of cos lettuce tossed with creamy garlic dressing, topped with lemon & thyme croutons & Parmesan cheese

£6.95




# CHILDREN'S MENU

served from 11.30am to 3pm


All  
£3.50

Traditional pork sausage,  
hand-cut chips & Heinz baked beans

Cheesy tuna and broccoli potato bake

Pasta ribbons in a 'hidden' vegetable  
and tomato sauce 

## SANDWICHES

Mature cheddar cheese sandwich,  
hummus & vegetable sticks 

Home baked ham sandwich,  
hummus & vegetable sticks

{ ANY OF OUR DISHES FROM THE  
MAIN CAFÉ MENU CAN BE SERVED  
AS A CHILD SIZE PORTION }



**IMPORTANT INFO FOR  
GROWN UPS!!  
WE USE LOCALLY &  
ETHICALLY SOURCED  
SEASONAL PRODUCE  
AND ALL THE DISHES  
ON OUR MENU  
ARE CREATED  
FRESH ON SITE**



## DRINKS

### COFFEE

EROS coffee served with locally produced milk



	Small	Regular	Large
Café Americano	£1.75	£1.95	£2.30
Café Cappuccino	£1.95	£2.20	£2.50
Café Latté		£2.20	£2.50
Café Mocha	£2.10	£2.30	£2.60
Hot Chocolate	£1.95	£2.20	£2.50
	Single	Double	
Espresso	£1.40	£1.70	
Macchiato	£1.60	£1.90	

**ADDITIONAL SHOT** £0.40

**FLAVOURED SYRUP** £0.40

Amaretto, Gingerbread, Caramel, Hazelnut, Cinnamon, Vanilla

Soya milk & skimmed milk available / Decaf coffee available

Our regular and large sizes contain 2 shots of espresso - if you prefer it weaker just ask!

### FLAVOURED COFFEES

£2.60

**Gingerbread Latte** - Gingerbread syrup

**Hazelnut and Caramel Latte** - Hazelnut & caramel syrups

**Secret Squirrel Latte** - Amaretto & hazelnut syrups

All above with double espresso & topped with steamed milk

**French Vanilla Nut Cappuccino** - French vanilla and hazelnut syrups with double espresso & topped with foamed milk

### TEA

**Pot of tea** £1.50

#### Speciality loose teas

£1.95\*

Brew Tea is a nice little whole leaf tea company based in Liverpool. It's all about whole leaf tea and keeping it natural! All served in a pot for 1.

English Breakfast, Earl Grey, Fruit Punch, Lemon and Ginger, Moroccan Mint, Easy Green, Masala Chai\* \* (£2.10 with milk)

### SOFT DRINKS

Still / Sparkling Water	£1.50
Orange / Apple Juice	£1.95
Fentiman Drinks	£1.95
Mawson's Drinks	£1.95
Belvoir Drinks	£1.95
J2O	£2.20
Coke / Diet Coke / Fanta / Sprite	£1.50



## DRINKS

### BEERS & CIDERS

Corona, Peroni, San Miguel	£3.50
Old Speckled Hen	£3.90
Magners, Rekordelig	£4.50

### WINE LIST

#### WHITE

	175ml	250ml	Bottle
1 Chardonnay - Italy	£4.40	£5.85	£16.50
2 Pinot Grigio - Italy	£4.50	£5.90	£16.90
3 Sauvignon - Chile	£4.60	£5.95	£17.90

#### RED

	175ml	250ml	Bottle
12 Cabernet Sauvignon - Italy	£4.40	£5.85	£16.50
13 Shiraz - South Africa	£4.50	£5.90	£16.90
14 Merlot - Chile	£4.60	£5.95	£17.90

#### ROSÉ

	175ml	250ml	Bottle
23 Merlot Rose - Italy	£4.50	£5.90	£16.90
24 Pinot Grigio Blush - Italy	£4.55	£5.95	£17.50

#### SPARKLING

	250ml	Bottle
25 Prosecco - Italy	£6.20	£21.50
27 Champagne - Veuve Doussot, NV		£35.50





## WHERE OUR FOOD & DRINK COMES FROM



## MEET OUR SUPPLIERS

### C AND G NEVES (DIRECT SEAFOODS) FLEETWOOD



Neves source all of their fish responsibly and passionately believe in promoting the most sustainable products available.

They work closely with their suppliers, both mainstream and specialist and have links with the Marine Stewardship Council [www.msc.org](http://www.msc.org) to develop and market sustainable alternatives.

They only ship fish across the country if they are not available locally - minimum food miles mean maximum freshness.

### MANCHESTER VEG PEOPLE



**ALL SOURCED WITHIN 50 MILES OF MANCHESTER CITY CENTRE**  
(Veg and Eggs)

Manchester Veg People are a multi-stakeholder co-operative of local organic growers and buyers who are working together to help develop a new model for the local food supply chain. They want to increase access to local produce, at the same time as creating a larger and much more stable market for the growers' produce.

MVP only sell local, seasonal produce. All their produce is sourced from within 50 miles of Manchester city centre and is picked to order for their customers the day before delivery. All their growers are passionate about what they do and committed to farming in an environmentally sound and sustainable way. Because they are a co-op of growers, they are better able to work together to ensure the greatest range of produce for customers.

### BARBAKAN CHORLTON- CUM- HARDY



Barbakan is famous for its wide range of continental breads freshly baked on the premises each day by highly skilled Master Bakers devoted to their craft.

The bakery produces over 15,000 loaves of bread a week and supplies restaurants, sandwich shops, cafés and hotels.

Over recent years they have won numerous awards, including the Best Delicatessen in 2006.

### THE PUDDING COMPARTMENT FLINT, FLINTSHIRE



The Pudding Compartment specialise in the creation of premium puddings and desserts, which they sell to a growing number of pubs, cafes, restaurants, delis and farm shops, as well as direct to the customer at selected festivals and events.

The business first starting selling direct to the public at farmers' markets and other events, and won a series of Great Taste Awards in 2008, 2009 and 2010 validating their recipes and product range.

Following the purchase of a new industrial kitchen unit in January 2012, they decided to focus their business on supplying direct to the trade and gained SALSA approval in June 2012.



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## WE ARE PASSIONATE ABOUT SOURCING LOCAL WHERE POSSIBLE, REDUCING FOOD MILES

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### PEROS - HIGH WYCOMBE



Founded by contract caterers James Roberts and Peter Goodey, Peros aims to try and supply caterers with Fairtrade products, as well as being committed to ethical trading and sustainability. They provide a range of Fairtrade coffees, teas and cold drinks, plus various snack items. They are a carbon neutral business and invest in communities in the developing world. They supply our One Water which is bottled water sourced in South Wales with all profits made by One going to water projects in Africa.

## ONE WATER

### VIA PEROS - HIGH WYCOMBE

OneWater are passionate about water projects in Africa. They aim to take advantage of the £2bn bottled water industry in the UK, and help to raise funds for life-changing clean water projects. One water and One drinks are available in coffee shops, delis and selected supermarkets.

The profits from the business are used to fund sustainable development projects in the world's harshest regions. Profit from the sale of One products is donated to The One Foundation (UK Registered Charity No. 1118810), which works with their charity partners to administer the funds that the business generates.

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### BREW TEA CO. - LIVERPOOL



Brew Tea Co. passionately believe that tea should be better – not complicated or weird, but better. That's why their teas are the ones you know and love, yet are produced using only handpicked, rolled, whole leaf tea. This enables them to cram more tea into each and every bag. So whether it's your everyday English Breakfast with milk, or an occasional favourite, they taste better than ever before.

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## MAWSON'S DRINKS

### OLDHAM, GREATER MANCHESTER



Mawson's were established in Oldham as a Temperance Bar and Herbalist in 1933.

The story of Mawson's Sarsaparilla begins in 1933, when milkman Joe Mawson came to Oldham and bought a herbalist's shop. The back room of Joe's with its piano, card tables and home-brewed beer was soon a popular meeting place for local people. Joe brewed up to forty gallons a day of the non-alcoholic beer in the cellar of the shop.

Although last orders were finally called in 1963, continued interest prompted the family to bring back the herb beer and sarsaparilla to commemorate its 65<sup>th</sup> anniversary in 1998. This was no easy task - all that remained of the old system was a clutch of their granddad's hand written recipes for the herb beer and no recipe for the sarsaparilla. It took many months and much technical help from J.Nichols & Co before they finally managed to reproduce the sarsaparilla in a cordial form, made to the original recipe but in a modern, clinical environment. The herb beer was brewed by a micro brewery and for two weeks in August 1998, they gave samples to many old and new customers in their Oldham shop.

And as they say, the rest is history...

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## FENTIMAN DRINKS

### HEXHAM, NORTHUMBERLAND



In 1905, Thomas Fentiman, an iron puddler from Cleckheaton, England was approached by a fellow tradesman for a loan. A deal was struck and a recipe for botanically brewed ginger beer was provided as security. The loan was never repaid so Thomas became the owner of the unique recipe. Thomas began using the recipe and producing botanically brewed ginger beer which he delivered door-to-door using a horse and cart for transport. Fentiman's ginger beer quickly became very popular and the family business grew, with several production factories being opened in the North East of England.

The business is still in the Fentiman's family and is owned by the Great Grandson of Thomas Fentiman and they still make the beverages by the time honoured method of botanically brewing the finest natural ingredients.

