



### **Forever picking**

Snacks inspired by the seasons. This stems from my recollection of being in the garden with my mother and picking anything that was edible.

### **The rule of three**

The number 3 is a mystical and spiritual number featured in many guises & folklores. 3 wishes, 3 lives, 3 guesses, 3 little pigs, 3 bears, 3 Billy goats gruff. Therefore 3 snacks will always be better than 2!

### **It's the season to be jolly**

*(asparagus, garlic leaf, macadamia)*

This is one of the team's happiest times of the year, as asparagus is a real sign that we are coming into an abundance of new seasonal produce and spring is finally here, symbolising new beginnings and the first of the green shoots.

### **Making & breaking**

The comfort and satisfaction I get from making and eating bread stems from a long journey with many memories along the way. To me, it means comfort, satisfaction, sharing, connection, love and of course the joy you receive in the actual eating of bread.

### **The bitter cold**

*(scallop, kombu, turnip)*

A dish served cold, although not as cold as when I prepped my first hand-dived scallop at La Tante Claire. Pierre Koffmann made us prep over 100 scallops outside each day because it was easier, however the cold made us prep much faster than normal so we could get back in the warmth as soon as possible.

# Muse

## **A simple carbonara**

*(cuttlefish, Iberico, egg)*

A dish loved the world over including myself from a very early age. We have made a few small alterations to the original that apparently was first produced in Rome by American GI's in 1944! This is classic comfort food, but with a Muse twist.

## **Patience can be rewarded**

*(trout, morels, white asparagus)*

From a very early age I was always keen on fishing, which was a weekend hobby of mine. I had a very rare opportunity to fish for trout on the river Avon near Salisbury where I persevered for three hours, and in the last five minutes I bagged two beautiful trout that were duly smoked & barbequed. Never stop believing, a well-used mantra.

## **One of my favourites**

*(lamb, sheep's yogurt, courgette)*

I have many happy memories both as a child and as a chef preparing and eating lamb. It was my mother's favourite roast dinner to cook for the family, and has become a favourite of my own to prepare. I remember that Joel Robuchon loved the delicate Pyrenees lamb, yet Pierre Koffmann preferred the full flavour of Mutton.

## **Wait and see**

Many of you will remember your mother's voice when asking "what's for dessert?" All I will say is that it is a sweet, seasonal delight!

## **A few of my favourite things**

*(marmalade, bread, butter)*

The marmalade I make reminds me of my mother, hence why I love it so much. Bread and butter go hand in hand perfectly with marmalade, and we have added something a little extra special.

*Muse*

All our dishes are cooked fresh to order, in an environment where nuts and shellfish are present.  
If you have any allergen queries, please speak to one of the staff.