



## Aperitif

*L' Extravertie- Brut Nature*  
*Petrois Lebrun, Champagne, France*  
£19

*Cocktail of the week*  
*Tom's Foraged Elderflower Royal*  
£16

*Pineapple and Hibiscus Ming River Baijin,*  
*Pineapple juice, Hibiscus*  
£16

## 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.

## 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 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.

## 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 it 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.

## Far too tempting

*(pineapple, citrus, tarragon)*

A love for sweet & sour stems from some of my favourite childhood treats, including old fashioned fruit salad chew sweets, moon dust, to chewing a stick of rhubarb with sugar. Nostalgic tastes from the past turned into something deliciously refreshing.

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Muse Petit Fours  
Coffee

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.

A discretionary service charge of 15% will be added to your final bill.