Muse

Forever picking
snacks inspired by the seasons

Beetroot
crème fraiche, bitter leaves
2017, Riesling Trocken, GG "Juffer", Weingut Fritz Haag, Mosel, Germany

Beef
jerusalem artichoke, walnut
NV, Rosé Brut, Langham Estate, Dorset, England

Scallop
barley, salsifi
2019, "Sexton Vineyard" Chardonnay, Giant Steps, Yarra Valley, Victoria, Australia

Monkfish
clementine, kohlrabi
2009, Gamay, Domaine de Beudon, Valais, Switzerland

Mallard
turnip, quince
2018, Pinot Noir, Carmel Road Winery, Monterey County, California, USA
Or
NV, Overture, Opus One, Napa Valley, California, USA (£30pp)

Cherry
black olive, buttermilk

Tarragon
pear, sea buckthorn
2015, "Botrytis" Pinot Gris, Greywacke, Marlborough, New Zealand

Wine pairing £95pp

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.