



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 & 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.

Just down the road

ricotta, leek, honey

Many miles have been travelled and countless hours have been spent during my ongoing quest to find the very best of British producers to supply Muse with ingredients. We celebrate Old Hall Farm as one of them, because it's just down the road from where I grew up in Norfolk.

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 from the actual eating of bread.

Any favourites?

beef, corn, walnut

If you ask any chef what their favourite food is, they will take you on a journey down memory lane. I will always remember Pierre Koffmann eating his steak tartare with a crisp baguette and a fried egg – one of my personal favourites.



French jealousy!

scallop, Jerusalem artichoke, chestnut

Whilst working in Paris with Joël Robuchon, the chefs would never believe me when I told them that in the UK, all of our shellfish was delivered live. They simply could not accept that the British could have better produce than them...

From season to season

monkfish, elderflower, bergamot

This dish has the very best produce from the very beginning of the year to almost the end, it shows how fanatical we are about sourcing & preserving.

Dear, oh lovely deer

venison, clementine, parsnip

These lovely beasts come from the beautiful Aynhoe Park Estate's green parkland in Oxfordshire, from our trusted supplier Lake District Farmers.

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!

Hundreds & thousands

elderberry, yoghurt, sable

I love to forage throughout the year, and at this time of year we are preserving, pickling and fermenting lots of handpicked produce. The picking and preparing of elderberries can take hundreds of minutes, as we use a few thousand of them each week.

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.