

Muse

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.

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 the course the joy you receive in the eating of the bread.

Just down the road

(ricotta, courgette, broad beans)

Many miles have been travelled and countless hours have been spent during my ongoing quest to find the very best British producers to supply Muse with ingredients. We celebrate Old Hall Farm, located "just down the road" from my Norfolk roots.

Total Black out

(cuttlefish, verbena, seaweed)

Whilst fond memories remain with me of Pierre Koffman's signature dish of scallops with black ink, preparation was messy & lengthy. It was the cuttlefish stew for the staff that I would love to forget.

Old with new

(lamb, turnip, peas)

Herdwick sheep have been farmed in the Lake District for centuries. Their ancestors go back to the first known domestication of sheep! A heritage breed, paired with new seasonal produce.

Strawberry fields forever

(strawberry, yoghurt, basil)

As we approach summer, I am reminded of sweet memories of family outings in endless fields of beautiful strawberries lying in raised beds raised amongst layers of straw. Always an absolute joy seeing these juicy sweet delights popping up. And of course, any opportunity to stuff my pocket and my face!