



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.

Just down the road

ricotta, beetroot, bergamot

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.

As Mother Nature intended

monkfish, white asparagus, morel

No other season can compare with spring for fresh ingredients and flavours, so it's no surprise that it's a chef's favourite time of year. Here, we let the ingredients speak for themselves.

An apple a day

apple, caramel, cider

My grandfather was not a great home cook but every winter he would bake cooking apples from his garden for breakfast. The sweet aroma of apple, butter and caramelized sugar would fill the house with the most amazing smell. The scent and taste of apple & caramel will always be a lasting memory.

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.