



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 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 they're just down the road from where I grew up in Norfolk.

Simple is never easy

turbot, January King Cabbage, blood orange

However simple a dish may look; the time it takes to prepare it can go unnoticed. Hours can disappear in the preparing and cooking, yet it takes just seconds to eat, so always savour, not devour this labour of love.

One of my favourites

pigeon, peas, garlic

From the early days of my career, all the chefs I worked with have always had squab pigeon on their menus. They love the delicate flavour and versatility in cooking, as do I! Here we showcase its debut on the menu at Muse.

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 and 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.