



### **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, 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.

### **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.

### **From a humble beginning**

*onion, sorrel, cheese*

I have peeled many onions in my time as a chef, mainly used in stocks or to add flavour to a dish rather than playing the main role, so here the very humble onion takes centre stage. We are filled with gratitude for this king of vegetables that should never be overlooked.

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.



### **As Mother Nature intended**

*white asparagus, morel, horseradish*

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.

### **Simple is never easy**

*brill, 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 preparing and cooking, yet it can take 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.

### **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!

### **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.

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