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 course the joy you receive from the actual eating of bread.

Just Down the Road

ricotta, delica pumpkin, candied carrots

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.



Never Ending Time

squid, fennel, chicken

However simple a dish may look, the time it takes to prepare it can go unnoticed. I would always say savour, not devour. Many hours disappear in the preparing and cooking of the squid, and days have been spent perfecting.

If It Ain't Broke...

lamb, tomato, aubergine

...Don't fix it, was always a phrase I would hear over (and over) again from my grandfather. Classic combinations are there for a reason, and although we may want to alter or tweak, tomato and aubergine are classics which we have complimented with a foraged relish to give it some punch.

Life Has Never Been So Sweet

Plum, cardamom, grains

I have always been intrigued into the cross over between salty and sweet, this is a combination of the two, using fermentation and patients.