



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, delicata 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.

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.

Worth waiting for

Girrolle, chanterelle, sweetcorn

We love to complain about the constant weather changes in the UK but I am always thankful as the ever-changing seasons bring new taste explosions. I have been waiting all summer for autumn to come around and the abundance of exciting produce that comes with it.

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.



Check Out My Mussel

Mussel, beef fat, dulse

Our soft deep ocean rope grown mussel and beef tendon. Both giving a lip-smacking mouth of unctuousness and flavour, seasoned by the sea...

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.

Wait and see

When Tom was much younger he was a little impatient when asking "what's for dessert?" his mother would always respond wait & see. All I will say is that it is a sweet, seasonal delight!

Life Has Never Been So Sweet

Plum, cardamon, grains

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

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