



À la carte Menu

3 course £195

2 course £165

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.

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Just Down the Road

ricotta, delic pumpkin, candied carrot

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.

Or

Worth Waiting For

girolle, 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.

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If It Ain't Broke...

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.



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.

Or

Sea Lavender

Seabass, fennel, tomato

As kids we spent time in the picturesque village of Noss Mayo in Devon. We'd often sail my fathers Drascombe lugger a sail boat called sea lavender. Casting lines off the back of the boat. I have always been fascinated by the magic of the sea which taught me to respect the frail balance it is in now ...

~

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.

Or

Taste of Home

pear, pine, oats

As a child I was always playing outside, running through fields of grains, the pine fragrance of a forest walk, even the lingering smell of my father's Sunday Garden bonfires. This dish is a celebration and representation of my home surroundings.

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