

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.

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.

Any Favourites ?

Beef, Onion, Turnip

You ask any chef what their favourite food is, and they will take you on a trip down memory lane. I will always remember Pierre Koffmann eating his steak tartare with a very crisp baguette and a fried egg. What's your favourite treat at this time of year?

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.

The Essence

Beetroot, Horseradish, Blackberry

Taking a single ingredient's flavour and searching for its true essence, then developing a truly refined and unique taste. We all have our favourite flavours, and this beet flavour is one of mine.

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.

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Worth the Wait

Scallop, Grains, Salsify

Scallops grow very fast in their first few years, even increasing by 80%. Some are 4-5 years old by the time they are caught; the extra-large scallops can be up to 20 years! Containing one's excitement for the magic to happen can be tested.

Never Ending Time

Squid, Fennel, Kombu

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.

Dear, Oh Lovely Deer

Venison, Cabbage, Clementine

These lovely beasts come from Lake District, feeding off the land and roaming around on the rolling hills, which gives them a deeper richer flavour, giving us the best tasting deer.

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!

Comfort 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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