

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.

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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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Down to Earth

Celeriac, Truffle, Mushroom

I have always been fascinated by this wonderful vegetable due to its simple earthy flavour that is matched by no other. It can reach deep umami bomb flavours, as well as being as light as a butterfly.

Or

Just Down the Road

Ricotta, Blood orange, Bitter leaves

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.

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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Patience is a Virtue

Seabass, Chestnut, Salsifis

Learning to be patient can be very difficult, and one I've had to battle throughout my career! The common Seabass has a surprisingly long-life span of 15-20 years obviously if they are not caught, Therefore patience is a must.

Or

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.

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Wait And See

Rice, Chocolate, Citrus

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!

Or

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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