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.

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.

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.

Down to Earth

Celeriac, Truffle, Mushroom

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

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, Artichoke, Apple
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
Cuttlefish, Turnip, Shiso
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 cuttlefish, and days have been spent perfecting.

The Love Affair
Pigeon, Bourguignon, Wild Garlic
France is very close to my heart: I have spent many years in the heart of France, as well as the wine regions of the south and the capital, slowly but surely developing my love affair with food and France. This continued working alongside a few great French chefs, this is an ode to France.

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!

Far too tempting
Rhubarb, Custard, Ginger
A love for sweet & sour stems from some of my favourite childhood treats, including old fashioned fruit salad chew sweets, moon dust, to chewing a stick of rhubarb picked from my mothers garden and dipped into sugar. Nostalgic tastes from the past, turned into something deliciously refreshing.

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