

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

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.

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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.



Patience is a Virtue

Seabass, Artichoke, Apple

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

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.

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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

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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