



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.

It's the Season to be Jolly, not just Christmas!

Asparagus

This is one of the teams happiest times of the year, as asparagus is a real sign that we are coming into an abundance of new seasonal produce and spring is finally here, symbolising new beginnings and the first of the green shoots of life.

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.



Wild Thing

Morel, Wild Garlic, Chicken

We are fortunate to have very specific seasons in the U.K, this time of year marks the start of the spring season, and the best wild grown produce, when they grow together , eat them together.

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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