



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, Fig, Broad Bean

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.

All the Way from Rio

Bream, Corn, Green Tomato

I had a fortunate time earlier this year with my chef friend Alberto Landgraf from Oteque in Rio de Janeiro, we ate and tasted exquisite food and produce. So we decided to bring a bit of Brazil with us back to London.

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.



A Slow-Paced Life

Snail, Garlic, Red Wine

The humble snail, slow moving but certainly packs a punch in flavour. Cooking under renowned chef Pierre Koffmann, I fell in love with the art of preparing this wonderful garden creature.

The Love Affair Continues

Turbot, Duck Confit, Mash

France has always been very close to my heart. I have spent a lot of time travelling and working in France, as well as the wine regions of the south, [slowly but surely] developing my love affair with food. This continued working alongside a few great French chefs, this is a dish that comes from my love for French gastronomy.

Keep it in the Family

Guinea Fowl, Peach, Beans

The very first time I ate this dish was at my mother in law's home in the sunny foothills of Provence over 15 years ago. It looked like a very simple dish but the combination of flavours from the peach, Beaume de Venise and guinea fowl was incredible. It's a secret family recipe and one that I am very glad to have...

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 delight!

Pick 'n' eat

Strawberry, Sticky Rice, Thai Basil

As a child, I remember the first taste of summer with beautiful, sweet strawberries laid out in long rows ready to be picked, filling your basket as much as you like, or in my case my mouth! Sweet summer memories of family outings are forever embedded, and we hope this dish leaves you with a memorable one with an Asian twist.

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