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.

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.

Any Favourites at Christmas

Beef, Onion, Turnip
You ask any chef what their favourite food is, and they will take you on a trip down memory lane. I will always remember Pierre Koffmann eating his steak tartare with a very crisp baguette and a fried egg. What's your favourite treat at this time of year?

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.

Muse

Patience is a Virtue

Dover Sole, Kohlrabi, Champagne

Learning to be patient can be very difficult, and one I've had to battle throughout my career! The Dover Sole has a surprisingly long-life span of 58 years and we only use those caught aged 13 to 17: patience is therefore a must, even more so over Christmas, especially on present opening.

Wishful Thinking

Venison, Cabbage, Celeriac

We all dream of many things over Christmas, these lovely beasts come from the beautiful Lake District, the same area where I also do all my foraging, maybe we will see a few of them flying overhead on Christmas eve.

A White out

Rum, Nutmeg, White Chocolate

When ever there is a white out and you are locked inside, you always hope you have the right ingredients at home, we definitely have with this potent shot of deliciousness

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