

# 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, leek, truffle)*

Many miles have been travelled and countless hours have been spent during my ongoing quest to find the very best British producers to supply Muse with ingredients. We celebrate Old Hall Farm, located "just down the road" from my Norfolk roots.

## **Making & breaking**

*(sourdough, marmite & whipped butter)*

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 in the actual eating of bread.

## **From a humble beginning**

*(onion, egg yolk, caviar)*

I have peeled many onions in my time as a chef mainly for just a stock or a flavouring to another dish rather than the major role, so now our very humble onion takes centre stage. We are filled with gratitude for this king of vegetables that should never be overlooked.



### **Conquering the Beech tree**

*(langoustine, pork fat, burnt apple)*

My first memory as a child was a sense of fearlessness. I was always taking risks and looking for challenges. We had a very tall and beautiful copper beech tree in our garden that I would climb again and again. As chefs, we must always challenge ourselves.

### **Sea Lavender**

*(mackerel, sesame, daikon)*

As kids, we spent time in the picturesque village of Noss Mayo in Devon, which had a harbour and estuary that went to the sea. We would often sail in my father's Drascombe Lugger called "Sea Lavender" casting feathered lines out for mackerel, which were abundant. I have always been fascinated by the magic of the sea which taught me to respect the frail balance it is now in. Most importantly, it taught me to know my product and its source.

### **Zero waste**

*(duck, persimmon, endives)*

We are currently in a world where over purchasing and wastefulness became the norm, contributing directly to climate change. With our dry aged Devon duck, we discard nothing, using every last morsal. This dish is just one of the ways for us to promote better waste management within the restaurant industry.

### **My favourite sandwich**

*(cream cheese, cucumber, dill)*

As a child I would always ask my mother for one of my favourite sandwiches to take with me as a snack whenever we would go on a trip. This is a cross over of savoury to sweet.