



*Muse; A person or personified force who is the source of inspiration.*



**Welcome to Muse;** a Michelin starred, intimate, fine dining restaurant located within a renovated mews house in Belgravia.

The menu at Muse has been inspired by nostalgia, the pivotal moments and key people from Tom's personal life and career.



Muse accommodates anywhere from 6 to 26 guests in an array of forms, ranging from semi-private on the ground floor with front row counter seats and access to the lounge; to large group private dining upstairs; or even a full townhouse takeover for the most exceptional experience.



Ground floor semi-private dining



First floor large group dining



Your event can start with a sparkling wine reception in the lounge on the ground floor, before moving upstairs to the dining room on the first floor.

**Ground floor lounge**





## Large Group Dining at Muse

- Sparkling wine reception served upon arrival
- Seasonal snacks
- Tom's signature bread course, served with home-made chicken & cep butter
- 4 course seasonal tasting menu for lunch or 5 courses for dinner
- Wine throughout your meal to match your preference and palate\*
- Still and sparkling water
- Tea & coffee, served with a selection of Muse sweet treats

\* The option of paired wines is also available at an additional cost and can be discussed in more detail with our sommelier.

If you wish for Tom to cook at your event, please contact us at [info@musebytomaikens.co.uk](mailto:info@musebytomaikens.co.uk)

# Sample Menu

## 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 in the actual eating of bread.

## It's the season to be jolly

*(asparagus, garlic leaf, macadamia)*

This is one of the team's 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.

## Patience can be rewarded

*(trout, morels, white asparagus)*

From a very early age I was always keen on fishing, which was a weekend hobby of mine. I had a very rare opportunity to fish for trout on the river Avon near Salisbury where I persevered for three hours, and in the last five minutes I bagged two beautiful trout that were duly smoked & barbequed. Never stop believing, a well-used mantra.

## One of my favourites

*(lamb, sheep's yogurt, courgette)*

I have many happy memories both as a child and as a chef preparing and eating lamb. It was my mother's favourite roast dinner to cook for the family, and has become a favourite of my own to prepare. I remember that Joel Robuchon loved the delicate Pyrenees lamb, yet Pierre Koffmann preferred the full flavour of Mutton.

## A few of my favourite things

*(marmalade, bread, butter)*

The marmalade I make reminds me of my mother, hence why I love it so much. Bread and butter go hand in hand perfectly with marmalade, and we have added something a little extra special.

*(Sample lunch menu)*





## T&C's

### **Confirming Your Event:**

A 50% deposit will be required to secure your event date, and then the remaining balance will be due on the day.

### **Event Details:**

We kindly ask that all dietary requirements are shared with us one week prior to your event date. A seating plan will be provided to help you collect the relevant information needed.

### **Cancellation Policy:**

We require 14 days written notice in advance of your event to cancel and receive a full refund of your deposit paid, or to reschedule your event to an alternative date.



## Contact

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