

*Muse*



THE  
FEATHERED  
NEST

A unique culinary partnership between London's Michelin-Starred **Muse by Tom Aikens**  
& **The Feathered Nest**, Chef James Erasmus

**Bread & Snacks**

*Roosterkoek, chicken & cèpe butter*  
*celeriac chawanmushi, pine & Oscietra Caviar / Chicken liver parfait & hazelnut hobnob*

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**Just Down the Road**

*ricotta, blood orange, bitter leaves*

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**Cornish Crab Muffin**

*Cape malay butter, fermented fennel & sea herbs*

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**As Mother Nature Intended**

*white asparagus, morel, horseradish*

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**From Season to Season**

*monkfish, elderflower, lemon*

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**Welsh Hogget**

*roast loin, crisp belly & glazed faggot*  
*wild garlic, artichokes & sunflower seeds*

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**Westcote Honey Tart**

*chamomile & crème fraîche*

6 Courses £145  
Wine Pairing £95

*Due to the style of cooking and the nature of this event, we are unfortunately unable to cater for food allergies or specific dietary requirements.*