

Muse

“From my early childhood, I have always been captivated by the unknown, the guessing game, receiving a surprise that leaves one speechless. In this menu you will therefore find some clues and anecdotes on what you will be served, that resonate with my journey through both my life and my career.” – Tom

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.

Just down the road

Many miles have been travelled and more than many hours have been spent finding the very best producers to supply us with our ingredients: we celebrate Old Hall Farm as one of them, because it is very close to my Norfolk roots.

(milk, honey, truffle)

Muddy flats & bacon

Much of my childhood was spent on the North Norfolk Coast, in Blakeney but also in Orford, Suffolk. I have vivid memories of the smell of the sea, samphire and catching crabs with smoked bacon. creative

(crab, bacon, samphire)

Neither black nor white

Being a chef requires creativity. There is never a right nor wrong answer and creativity is never a black nor white process. Sometimes nature gives us a helping hand in matching colours with taste and flavour, these are indeed very black and white.

(caviar, cauliflower, raisins)

The essence

Taking a single ingredient's flavour and searching for its essence, then developing a truly refined and unique taste. We all have our favourite flavours, and this flavour is one of mine.

(beetroot, cucumber, pine)

Conquering the “Beech Tree”

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.

(langoustine, pork fat, burnt apple)

The love affair continues

France is very close to my heart: I spent many years in the heart of France, as well as the wine regions of the south, slowly but surely developing my love affair with food. This continued working alongside Pierre Koffmann & Joël Robuchon.

(turbot, duck confit, pomme purée)

Playing with fire

From a very early age, I have always had a fascination with fire, for good and bad reasons! This has now been channelled towards cooking and the control of heat, flames and smoke.

(beef, Norfolk grains, Barsham Stout Robin Beer)

Wait & see

As we all know, the best is usually left to last. Many of you will remember your mother's voice when asking “what's for dessert?” All I will say is that it's a sweet, seasonal delight!

Cows & cornflakes

From the age of 12, holidays were spent in a tiny hamlet in Auvergne. The local farmer brought us warm, fresh milk each morning, which once it had settled, was rich in cream. I can still taste the sweetness of that milk, combined with cornflakes. This dessert is inspired by that memory.

(cornflakes, popcorn, malt)

A discretionary service charge of 12.5% will be added to your final bill.

All our dishes are cooked fresh to order, in an environment where nuts and shellfish are present. If you have any allergen queries, please enquire upon booking.