

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

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)

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!

Available Wednesday – Friday lunchtimes.

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.