

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)

Sea Lavender

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'd 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.

(mackerel, sesame, daikon)

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)

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, Barsbam 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!

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.