

# Muse

“From my early childhood, I have always been captivated by the unknown, a 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

## TASTING MENU £95

Wine pairing £85

### ***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.

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### ***Just down the road***

Many miles have been travelled and countless hours have been spent on my ongoing quest to find the very best British 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, mushroom, carrot)*

### ***Sea and land***

As a chef one is constantly searching for new flavour combinations, when sometimes they are obvious and right in front of you. The taste of the sea with the clams and the taste of the earth with the potato, are reminiscent of the classic British fish and chips.

*(potato, clams, seaweed)*

### ***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, orange, cucumber)*

### ***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)*

### ***Just one more barbecue***

A British summer never seems to be quite satisfying enough, as such, we all wish for it to be prolonged. What better reminder of a warm summer day than a barbecue? The different flavours and techniques in this dish aim to take you back to your last barbecue.

*(lamb, Sichuan pepper, corn)*

### ***Wait and see***

One usually saves the best for last... Many of you will remember your mother's voice when asking "what's for dessert?" All I will say is that it is a sweet, seasonal delight!

### ***A little bit of Suffolk***

Baron Bigod is a creamy, white, bloomy-rind cheese. Made at Fen Farm Dairy, nestled on the beautiful River Waveney, where Montbéliarde cows graze on the marshlands. It is the only traditional raw milk Brie style cheese made in the UK. Served with Tom's pickles and chutneys.

*(£20 supplement per person, to be served before or after dessert)*