

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

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, grapes, walnut)

2018, Gruner Veltiner Kamptaler Terrassen, Willi Brundlmayer, Kamptal, Austria

From a Humble beginning

I have peeled many onions in my time as a chef mainly for just a stock or a flavouring to another dish rather than the major role, so now our very humble onion takes centre stage. We are filled with gratitude for this king of vegetables that should never be overlooked.

(onion, caviar, egg)

2016, Bricco delle Ciliegie Roero Arneis, Giovanni Almondo, Piedmont, Italy

Into the forest

I often visited Thetford forest in Norfolk as a child, a magical & mysterious place to explore, full of adventure & discovery. A place where nature all comes together under the trees, now as a chef its more intrigue & interest on what can be seasonally foraged.

(quail, cep, lichen)

2017, Trousseau, Domaine Overmoy, Cote du Jura, France

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 tastes and flavours.

(celeriac, charcoal, egg yolk)

2017, Pinot Gris, Albert Mann, Alsace, France

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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)

2017, Chablis 1er Cru Vosgrs, Domaine Gilbert Pica, Burgundy, France

What comes first

Taste or smell, flavours of a dish can be guessed by smell and of course by taste, what intrigues me the most is which one is first. The smells in this dish are very fragrant, sense of smell is closely linked with memory, more so than any of our other senses, where does your memory take you ?

(monkfish, iberico, squid)

2017, Chablis 1er Cru Vosgrs, Domaine Gilbert Pica, Burgundy, France

Made in Great Britain

Grouse is the only true wild game that is not artificially reared for shooting,. Teams of Gamekeepers manage the moors to produce a sustainable number of birds, and helps to encourage diversity in the ecosystems.

This Grouse is from East Allenheads in Northumberland.

(grouse, lentils, elderberries)

2017, Crozes Hermitage Rouge, Vieilles Vignes, Domaine du Murinais, Rhone Valley, France

Wait and see

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!

Mother's puzzle

I would always ask myself "what if..." and "why..." when my mother made desserts. Nothing was ever weighed out or measured properly, it was all done by eye, yet they were always perfect, which puzzled me. This dessert brings back these memories and provides a little fun.

(lemon, fennel pollen, yogurt)

2017, Jurancon Clos Thou, Henri Lapuble-Laplace, Pyrenees, France