



“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

**10 course tasting menu £145**

**Wine pairing £130**

**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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**Homemade Ricotta**

candied carrots, cep puree and sauterne jelly

**Pickled Beetroot**

fermented cucumber, orange, beetroot and cucumber consommé

**Confit Heritage Tomato**

Piquillo pepper puree, tomato consume, basil

**Burnt Celeriac**

celeriac ice cream, cured egg yolk, smoked celeriac cream



### **Grilled Globe and Violet Artichokes**

black garlic, Jerusalem artichoke sauce

### **Roasted Trombone Courgettes**

orange and rose puree, pickled courgettes, confit orange

### **BBQ Romanesco**

fennel yogurt, Sichuan pickled cauliflower, smoked kale sauce

### **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!

### **100% Chocolate Mousse**

popcorn ice cream, salted caramel sauce