



“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 Veltliner Kamptaler Terrassen, Willi Brundlmayer, Kamptal, Austria*

### *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)*

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 Overnoy, Cote du Jura, France*



### ***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 Vosgros, 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***

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!

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