



“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

7 course tasting menu £95
Wine pairing £85

Snacks

Snacks inspired by the season

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Homemade Ricotta

candied carrots, cep puree and sauterne jelly

Crispy Potato

seaweed mash, confit potatoes, sea herbs

Pickled Beetroot

fermented cucumber, orange, beetroot and cucumber consommé

Grilled Globe and Violet Artichokes

black garlic, Jerusalem artichoke sauce

BBQ Romanesco

fennel yogurt, Sichuan pickled cauliflower, smoked kale sauce

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!