



“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 £140

## DISCOVERY WINE PAIRING £95

### ***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.

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

*(ricotta, beetroot, bergamot)*

Many miles have been travelled and countless hours have been spent during my ongoing quest to find the very best British producers to supply Muse with ingredients. We celebrate Old Hall Farm, located "just down the road" from my Norfolk roots.

*2019, Riesling Trocken, GG "Juffer", Weingut Fritz Haag, Mosel, Germany*

### ***Any favourites?***

*(beef, elderberries, walnut)*

You ask any chef what their favourite food is and they will take you on a trip down memory lane. I will always remember Pierre Koffmann eating his steak tartare with a very crisp baguette and a fried egg.

*NV, Rosé Brut, Langham Estate, Dorset, England*

### ***French jealousy!***

*(scallop, grains, salsify)*

When working in Paris with Joel Robuchon, the chefs never believed me when I told them that in the UK, all our shellfish was delivered alive. They simply could not accept that the British could have better produce than them!

*2017, Roussette De Savoie, Domaine Des Orchis, Savoie, France*



### ***Conquering the Beech tree***

*(langoustine, pork fat, burnt apple)*

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.

*2019, "Sexton Vineyard" Chardonnay, Giant Steps, Yarra Valley, Victoria, Australia*

### ***Patience is a virtue***

*(dover sole, truffle, artichoke)*

Learning to be patient can be difficult, and one I've had to battle throughout my career! The Dover Sole has a surprisingly long-life span of 58 years and we only use those caught aged 13 to 17: patience is therefore a must.

*2011, Gamay, Domaine de Beudon, Valais, Switzerland*

### ***Dear, oh lovely deer***

*(venison, cabbage, celeriac)*

These lovely beasts come from the beautiful Aynhoe Park Estate's green parkland in Oxfordshire, the same county where I also do all my foraging.

*2019, Pinot Noir, Carmel Road Winery, Central Coast, California, USA*

*or*

*NV, Overture, Opus One, Napa Valley, California, USA (£30 supplement)*

### ***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!

### ***From garden to forest***

*(rhubarb, pine, sorrel)*

My mother grew everything seasonally for us as a family in our garden, rhubarb being one of my favourites with its combination of sweet and sour. I have paired it with scents of pine that take me back to Holkham beach.

*2018, "Botrytis" Pinot Gris, Greynacke, Marlborough, New Zealand*