



“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 £130

DISCOVERY WINE PAIRING £90

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, peach, beans)

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.

2017, Grüner Veltliner Federspiel 'Dürnstein' Tegernseerhof, Dürnstein, Wachau, Austria

5 minutes and a few seconds more

(salmon, jasmine, cucumber)

Salmon always reminds me of Pierre Koffmann, who would race me daily in prepping a whole salmon, in order to improve our knife skills. The name is a nod to my fastest time ever; creating the dish takes much longer of course!

"Gin-No-Yume" Junmai Daiginjo 45, Keigetsu, Kōchi Prefecture, Japan

Mother's potato salad

(potato, truffle, artichoke)

This dish takes me back to digging up fresh potatoes from the garden with my mother and cooking them within minutes using fresh herbs also picked from our garden. Although this is far from a traditional potato salad, the smell and flavours remind me of how excited I was to cook our home grown produce for the first time.

2019, "Ma Douce" Domaine Giachino, Vin de Savoie, 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.

2018, 'Rocking Horse' Cape White Blend, Thorne & Daughters, Western Cape, South Africa

Never ending

(squid, white asparagus, Amalfi lemon)

However simple a dish may look, the time it takes to prepare it can go unnoticed. I would always savour, not devour. Hours disappear in preparing and cooking the squid, and days have been spent fermenting the asparagus.

2018, Chardonnay, Dorset Vineyard, Langham Wine Estate, Dorset, England

If it ain't broke..

(lamb, mint, courgette)

...don't fix it, was always a phrase I would hear over and over again from my grandfather. Classic combinations are there for a reason, and although we may want to alter or tweak, mint and lamb are classics, which we have complimented with a slight salty touch.

2018, Shiraz, By Farr, Geelong, Victoria, Australia

or

2003, Chateau Grand-Puy-Lacoste, Pauillac, Bordeaux, France (£20 supplement)

Cheese anyone? £12

(Baron Bigod, sorel, hazelnut)

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!

Muse Mess

(strawberry, sheep's yoghurt, pink peppercorn)

Eton Mess was first discovered in 1893, commonly believed to originate from Eton College and served at the annual cricket match against Harrow School. This is our own Muse Mess!

2018, "Juffer-Sonnenbur" Spätlese Riesling, Schloss Lieser - Thomas Haag, Mosel, Germany