

Muse

“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

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, Delicia pumpkin, salsify)

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

Sea Lavender

(mackerel, cauliflower, radish)

As kids, we spent time in the picturesque village of Noss Mayo in Devon, which had a harbour and estuary that went to the sea. We'd often sail in my father's Drascombe Lugger called "Sea Lavender" casting feathered lines out for mackerel, which were abundant. I have always been fascinated by the magic of the sea which taught me to respect the frail balance it is now in. Most importantly, it taught me to know my product and its source.

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

Love thy leek

(leek, grape, Berksnell)

The versatility in cooking and adaptability to many flavours make the humble leek one of Pierre Koffmann's favourite vegetable. It goes effortlessly from soft and subtle to big and bold. Ours is a happy medium of both worlds intertwined.

2018, "Eichbuck", Grauburgunder, Holger Koch, Baden, Germany

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

Stormy waters

(mussel, beef fat, dulse)

Every dish starts with outstanding ingredients. We, as chefs, could not do what we do without equally passionate people sourcing those ingredients.

Flying Fish are a great example for seasonal and sustainable fishing down in Cornwall. Best of all, these delicious Mussels were in the sea just 48 hours ago.

2018, Ribeiro DO, "Mercenario Tinto", Augalevada, Galicia, Spain

Duck today, gone tomorrow

(duck, turnip, quince)

Game season soon comes around but is over again very quickly. We celebrate the season with wild Yorkshire Mallard, a fine feathered bird that packs a huge amount of flavour. It is not an easy shot or as we say a sitting duck!

2018, Pinot Noir, Carmel Road Winery, Monterey County, California, USA

or

2007, Valpolicella Superiore "Vigneto Monte Lodoletta", Dal Forno Romano, Veneto, Italy (£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!

A root, a tree and a bush

(jerusalem artichoke, apple, hazelnut)

The vegetable, fruit and nut are all harvested in different ways, digging, picking & shaking. Can you guess each method of harvesting?

2015, "Botrytis" Pinot Gris, Greymacke, Marlborough, New Zealand