



“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.

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

Dazzling new heights

(scallop, cucumber, almond)

One can say that we are always trying to reach new heights of perfection & consistency each day. The heights in this dish are coming from scaling the cherry tree for the blossoms that season it. The lengths we go to just for flavour is always worth the journey.

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

Love thy leek

(leek, grape, Berkswell)

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

2017, VDP Grosse Lage "Juffer" GG Riesling, Weingut Fritz Haag, Mosel, 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

Smokey Summers

(sea bass, aubergine, tomato)

This time of year, everyone loves cooking over hot coals. My own fish tale is of a beautiful grilled sea bass, so travel restrictions or not, when I get to the South of France, I will be reaching for the rod & line...

2016, "B-Q de Marsyas Blanc", Château de Marsyas, Bakaa Valley, Lebanon

3 ducks in a row

(duck, fennel, peppers)

A meaning to be well prepared or well organized for something that is about to happen. A kitchen must run like a clockwork with all of the little gears in motion, working in perfect harmony. Here we have 3 different servings of duck with 3 distinct flavours.

2016, Pinot Noir, Dawson & James, Tasmania, Australia

or

2002, Château Giscours, Margaux, 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!

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, Greynacke, Marlborough, New Zealand