



“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 £75

DISCOVERY WINE PAIRING £65

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

Muse

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

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)

Straight out of Norfolk

(chocolate, IPA, barley)

Barsham Brewery in Norfolk is very close to the stomping ground of my youth. This brewery is one of very few that grow their own barley and they produce the very best beers and ales. The bitterness is a perfect combination with chocolate

2018, "Botrytis" Pinot Gris, Greymacke, Marlborough, New Zealand