



“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

Snacks inspired by the seasons

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Ricotta, Grapes, Walnut

2018, Gruner Veltliner Kamptaler Terrassen, Willi Brundlmayer, Kamptal, Austria

or

Onion, Egg Yolk, Creme Fraiche

2016, Bracco delle Ciliegie Roero Arneis, Giovanni Almondo, Piedmont, Italy

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Monkfish, Iberico, Squid

2017, Bogo de Tiglio Bianco, Friuli-Venezia-Giulia, Italy

or

Guinea Fowl, Chestnut, Cep

2017, Le Paradou, Chateau Pesquie, Ventoux, France

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Lemon, Fennel Pollen, Yoghurt

2017, Jurancon Clos Thou, Lapouble – Laplace, Pyrenees, France

Set Lunch £50

Matching Wines £35