

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

SET LUNCH MENU £50

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

Many miles have been travelled and countless hours have been spent on my ongoing quest to find the very best British producers to supply us with our ingredients: we celebrate Old Hall Farm as one of them, because it is very close to my Norfolk roots.

(milk, mushroom, carrot)

Or

The essence

Taking a single ingredient's flavour and searching for its essence, then developing a truly refined and unique taste. We all have our favourite flavours, and this flavour is one of mine.

(beetroot, orange, cucumber)

~

Just one more barbecue

A British summer never seems to be quite satisfying enough, as such, we all wish for it to be prolonged. What better reminder of a warm summer day than a barbecue? The different flavours and techniques in this dish aim to take you back to your last barbecue.

(lamb, Sichuan pepper, corn)

Or

The summer bounty

The long summer season always provides wonderful produce and memories. The summer is abundant with subtle flavours and fragrant smells from wildflowers to vegetables we pickle.

(turbot, rose, orange)

~

Wait and see

One usually saves the best for last... 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!

All our dishes are cooked fresh to order, in an environment where nuts and shellfish are present. If you have any allergen queries, please enquire upon booking.