

# 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

## TASTING MENU £145

### ***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)*

### ***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)*

### ***The Mediterranean***

Is full of different flavours and tastes, from small bustling markets to local producers. This combines some of my favourite Mediterranean flavours in a single dish.

*(scallop, Iberico ham, piquillo pepper)*

### ***Neither black nor white***

Being a chef requires creativity. There is never a right nor wrong answer and creativity is never a black nor white process. Sometimes nature gives us a helping hand in matching colours with tastes and flavours.

*(celeriac, charcoal, egg yolk)*

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## ***Conquering the Beech tree***

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.

*(langoustine, pork fat, burnt apple)*

## ***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)*

## ***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)*

## ***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!

## ***Mother's puzzle***

I would always ask myself "what if..." and "why..." when my mother made desserts. Nothing was ever weighed out or measured properly, it was all done by eye, yet they were always perfect, which puzzled me. This dessert brings back these memories and provides a little fun.

*(lemon, fennel pollen, yogurt)*

## ***A little bit of Suffolk***

Baron Bigod is a creamy, white, bloomy-rind cheese. Made at Fen Farm Dairy, nestled on the beautiful River Waveney, where Montbéliarde cows graze on the marshlands. It is the only traditional raw milk Brie style cheese made in the UK. Served with Tom's pickles and chutneys.

*(£20 supplement per person, to be served before or after dessert)*