

# 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

### ***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.

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### ***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)

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

### ***From a Humble beginning***

I have peeled many onions in my time as a chef mainly for just a stock or a flavouring to another dish rather than the major role, so now our very humble onion takes centre stage. We are filled with gratitude for this king of vegetables that should never be overlooked.

(onion, caviar, egg)

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

### ***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)

2019, Blackberry wine, Oxfordshire, England

### ***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)

2017, Pinot Gris, Albert Mann, Alsace, France

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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*)

2017, Chablis 1er Cru Vosgros, Domaine Gilbert Pica, Burgundy, France

## ***What comes first***

Taste or smell, flavours of a dish can be guessed by smell and of course by taste, what intrigues me the most is which one is first. The smells in this dish are very fragrant, sense of smell is closely linked with memory, more so than any of our other senses, where does your memory take you ?

(*monkfish, Iberico, squid*)

2017, Chablis 1er Cru Vosgros, Domaine Gilbert Pica, Burgundy, France

## ***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*)

2017, Crozes Hermitage Rouge, Vieilles Vignes, Domaine du Murinais, Rhone Valley, France

## ***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*)

2017, Jurançon Clos Thou, Henri Lapuble-Laplace, Pyrenees, France