



“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

LUNCH 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, peach, beans)

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.

2017, Grüner Veltliner Federspiel 'Dürnstein' Tegernseerhof, Dürnstein, Wachau, Austria

Dazzling new heights

(scallop, cucumber, almond)

One can say that we are always trying to reach new heights of perfection & consistency each day. The heights in this dish come from scaling the cherry tree for the blossoms that season it. The lengths we go to just for flavour is always worth the journey.

"Gin-No-Yume" Junmai Daiginjo 45, Keigetsu, Kochi Prefecture, Japan



Mother's potato salad

(potato, truffle, artichoke)

This dish takes me back to digging up fresh potatoes from the garden with my mother and cooking them within minutes using fresh herbs also picked from our garden. Although this is far from a traditional potato salad, the smell and flavours remind me of how excited I was to cook our home grown produce for the first time.

2019, "Ma Douce" Domaine Giachino, Vin de Savoie, Savoie, France

3 ducks in a row

(duck, fennel, peppers)

A meaning to be well prepared or well organized for something that is about to happen. A kitchen must run like a clockwork with all of the little gears in motion, working in perfect harmony. Here we have 3 different servings of duck with 3 distinct flavours.

2016, Pinot Noir, Dawson James, Tasmania, Australia

or

2002, Château Giscours, Margaux, Bordeaux, France (£20 supplement)

Cheese anyone? £12

(Baron Bigod, sorel, hazelnut)

I have a headache

(blackberry, meadowsweet, buckwheat)

Meadowsweet is a perennial herb with medicinal healing properties, containing the natural components used to make aspirin.

A section of root once chewed can stop a headache.

2019 - "Schweizer" Moscato Rosa, Franz Haas, Trentino-Alto Adige, Italy