

Things are getting hot with the
Pyromaniac

Chef

What can you expect on the menu when you dine at Gloucester Studio? The way the bookings work is I ask for a list of the diner's dietary requirements then we discuss any favourite dishes, cuisines or particular flavours. This way the final menu is a surprise but everyone will enjoy the dishes. Below is an example of a meal where there are no dietary restrictions and the person whose birthday it is lived in the Middle East and loves lamb and aubergine. Local wine is served throughout.

Fire Cooked Meal: £750

- Cocktail: Sour plum wine topped with sparkling wine
- *This is a very fragrant cocktail which has the floral notes I associate with the middle east.*
- Warm bread rolls and fresh butter
- Starter: Spiced lamb, herbs and feta wrapped in a dough cooked over the fire served with tomatoes and olives
- *The dough was made with yoghurt so while the result looked a little like a pasty the flavour was very different.*
 - *I smoke my own salt which was used to make the tomato salad. My dishes are often very pared back but with attention to detail with each component.*
- Main: Bonfire Steak served with aubergine puree, peppers and onions
- *Bonfire steak is a rib of beef wrapped in wet salt and smoked in a wood fire then sliced. The rare steaks are then cooked according to preference on the fire in front of the diners.*
 - *I was taught the side dishes at a cookery school in Istanbul (I do cookery courses wherever I go). The aubergine puree is made by smoking aubergines over beech chippings in my smoker, the skins are discarded and the flesh is beaten into a cheese sauce. Double Gloucester is surprisingly common to the Turkish cheese in the original recipe.*
 - *The peppers and onions are cooked in the Turkish way with lots of oil before tomato puree and herbs are added.*
- Pudding: Crepes Suzette with pistachio and rose ice cream flowers
- *Obviously, this is cooked over the fire for much drama!*

Tea/Coffee and marshmallows

Schnapps: Turkish Delight flavoured vodka served slushy from the freezer