

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. For this meal everything comes from the fire (even the sorbet and salad). Wine matched by Tom l'Anson Wine is served.

Full Pyromaniac Meal: £1,200

Five courses cooked over five different fires from smoker to tandoori with a cocktail on arrival, flight of wines then schnapps with your tea and coffee.

Sample Menu:

1. Smoked Steam Buns (I put the steamer in my smoker) filled with Chinese Barbecue Pork or Mushrooms smoked over Silver Birch.
2. Sea Bass and Cevettes cooked Spanish barbecue style (in a wheelbarrow) with aioli and a smoked salad.
3. Seafood Potjie with warm bread from the plancha.
4. Tandoori chicken with Indian onions and Vietnamese crispy shallots.
5. Aebleskiver with flambéed blackberries and blackberry clotted cream.

Some of the first diners to eat this meal reviewed me on TripAdvisor. This is what they said.

"What an amazing dining experience. From the fires to the dining hut this was a truly unique experience."

"The choice of menu was eclectic, inspired from many cultures, in surprising combinations. The outcome was striking, unique and of course delicious."

"One of the most interesting and well thought out meals I've ever eaten. Kathryn combined a level of preparation and attention to detail with a light touch and spontaneity that produced food that was outstanding."