

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'Asnson Wine is served.

Ten Course Meal: £1,000

1. Hors d'Oeuvres and a cocktail
Miniature lamb gozleme with smoked cider punch
2. Soup
Hot smoked haddock chowder
3. Fish
Cured trout warmedover woody herbs
4. Entrée
Goats cheese baked in bacon with smoked garlic, hot rolls from the smoker and fresh butter
5. Sorbet
Smoked lemon confit sorbet
6. Roast
Cherry roast beef with fondant potatoes and smoked garlic greens
7. Salad
Leaves with a coal burned pimento oil
8. Pudding
Aebleskiver with flambéed peaches and brown sugar ice cream
9. Cheese
Single Gloucester and Cider Fondue
10. Petit Fours and coffee
Homemade marshmallows