



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.

The rule of three

The number 3 is a mystical and spiritual number featured in many guises & folklores. 3 wishes, 3 lives, 3 guesses, 3 little pigs, 3 bears, 3 Billy goats gruff. Therefore 3 snacks will always be better than 2!

Full of beans

(beans, peach, almond)

My mother used to say that I was always full of beans. I was an energetic and lively child, and it goes without saying that nothing has changed! This dish is packed with an array of seasonal beans providing bags of energy.

Making & breaking

The comfort and satisfaction I get from making and eating bread stems from a long journey with many memories along the way. To me, it means comfort, satisfaction, sharing, connection, love and of course the joy you receive in the actual eating of bread.

Ultimate weaponry

(lobster, tomato, gooseberry)

Whilst researching for my Fish cookbook, I learnt that in 1931, the largest lobster to be caught in UK waters off the coast of Cornwall in Fowey, weighing a huge 9.3 kg! The Lobster is a natural born killer with very powerful claws; one for crushing, the other for cutting. Strong flavorsome ingredients with countless possibilities.



Perfect partners

(Jersey Royals, broccoli, caviar)

A fond memory of freshly dug baby potatoes comes from my mother's vegetable garden, and the fresh creamy earthy taste is unforgettable. Jersey Royals are one of the island's gastronomic delights, and it is the only British vegetable to have the coveted Protected Designation of Origin (PDO) status.

Don't get in a pickle

(apple, turbot, Kohlrabi)

Preserving and pickling minimizes waste, and we always look at how we can incorporate these items into the menu, as it can elevate the flavour and taste of a dish. Last season's crab apple juice is used for a buttery sauce, along with some preserved herbs stems.

One of my favourites

(lamb, sheep's yoghurt, courgette)

I have many happy memories as a child and as a chef eating and preparing lamb. It was my mother's favourite roast to cook and eat and is now also one of my own favourites to prepare. Joel Robuchon loved the Pyrenees lamb as it was so delicate, yet Pierre Koffmann preferred the full flavour of Mutton.

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!

Pick 'n' eat

(strawberry, sticky rice, Thai basil)

As a child, I remember the first taste of summer with beautiful, sweet strawberries laid out in long rows ready to be picked, filling your basket as much as you like, or in my case my mouth! Sweet summer memories of family outings are forever embedded, and we hope this dish leaves you with a memorable one with an Asian twist.