

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.

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.

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.

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.

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.