

THUNDER

SAMPLE MENU DAN GAMBLES

2024



SAMPLE MENU CHEF DAN GAMBLES

Dan is a highly experienced, dynamic and passionate chef who started his career in 2009, at the age of 15. While at school, Dan worked 2 days a week at a local hotel which led to him being offered an apprenticeship. It was there, at the Royal Clarence Hotel, in Exeter, that he began working for celebrated UK Chef Michael Caines. After picking up 'Apprentice of the year' Dan made the move to Gidleigh Park, on Dartmoor, a hotel with 5 AA stars & 2 Michelin starred restaurant.

Working his way through the kitchen up to the role of Junior sous chef in a 3-year period. At 22 he made the decision to travel the world and took up the role of Sous Chef for Williams Formula 1 race team, cooking for the team's VIP guest and drivers. Returning to the UK, Dan briefly took on his first head chef role at the Kentisbury Grange, in North Devon, before taking on the role as Head Chef, again under Michael Caines, at his new exclusive Hotel and Restaurant 'Lympstone Manor'. Under Dan's leadership the restaurant was awarded a Michelin Star and 5 AA Stars within 6 months.

At the age of 25, and after 10 years of mentorship under Michael Caines, learning the main foundations of his style, Dan made the decision to broaden his experience and move to London taking on the position of Sous chef at the highly celebrated Clove Club in London. (This is one of the most exciting restaurants in the world, placing Number 26 on the San Pellegrino Worlds 50 Best restaurants.) Dan has since ventured into the private hospitality sector, working in some of the most exclusive Chalets and Villas across Europe. With his wealth of travel, experience and passion Dan creates delicious & exciting food with a simple and honest approach.



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Breakfast:

Hot full English

Omelette of your choice

Avocado, smoked salmon, poached
free range egg

Belgian waffles with
bacon & strawberries

American style pancakes, blueberries

Full continental breakfast

Smoothie of the day

Salads:

Caprese salad, burrata
& aged balsamic

Fresh local squid, shaved fennel,
lemon & dill

Whipped goats' cheese, beetroot
carpaccio, candied walnuts

Salad of local fine beans,
charred peach & toasted almonds

Middle Eastern spiced sweet potato,
tahini & chickpea dressing

Roquette, sun blushed tomato
& pecorino



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Lunch:

Homemade spaghetti carbonara

Côte du beouf alla tagliata,
sun dried tomato,
36 month parmesan
with a red wine vinaigrette

Roast chicken Ceaser salad

Salt baked poisson du jour



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Lunch:

Salmon crudo, avocado, lime,
coriander

Crispy duck, cucumber,
spring onion and Hoi Sin salad

Fruits de mer

Veal Milanese, caramelised lemon

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Starters:

Roast scallop, wild garlic puree,
chicken sauce, fresh black truffle

Scottish langoustine,
marinated Mediterranean tomato,
elderflower consommé, vanilla & basil

New season asparagus,
chicken & truffle mousse stuffed morel
mushroom,
cream of mushroom sauce

Roast rock lobster,
roasted bone sauce,
grapefruit & Kosho



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Starters:

Poached foie gras, apricot gel,
homemade brioche bun

Mediterranean tuna tartare, courgette
& avocado carpaccio,
with a basil vinaigrette

Red mullet, Provencal terrine,
confit cherry tomatoes,
rocket sauce

Crab and ginger tortellini,
lemongrass sauce, coriander oil



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Mains:

Poached Atlantic cod,
mussel mousse, Wakame seaweed,
beurre blanc

Roasted seabass,
Thai puree,
spiced ketchup,
shaved fennel salad, dill

Steamed swordfish,
lemon puree, chorizo foam, samphire

Pumpkin & cep agnolotti pasta,
pickled celery, green grape,
toasted almond milk

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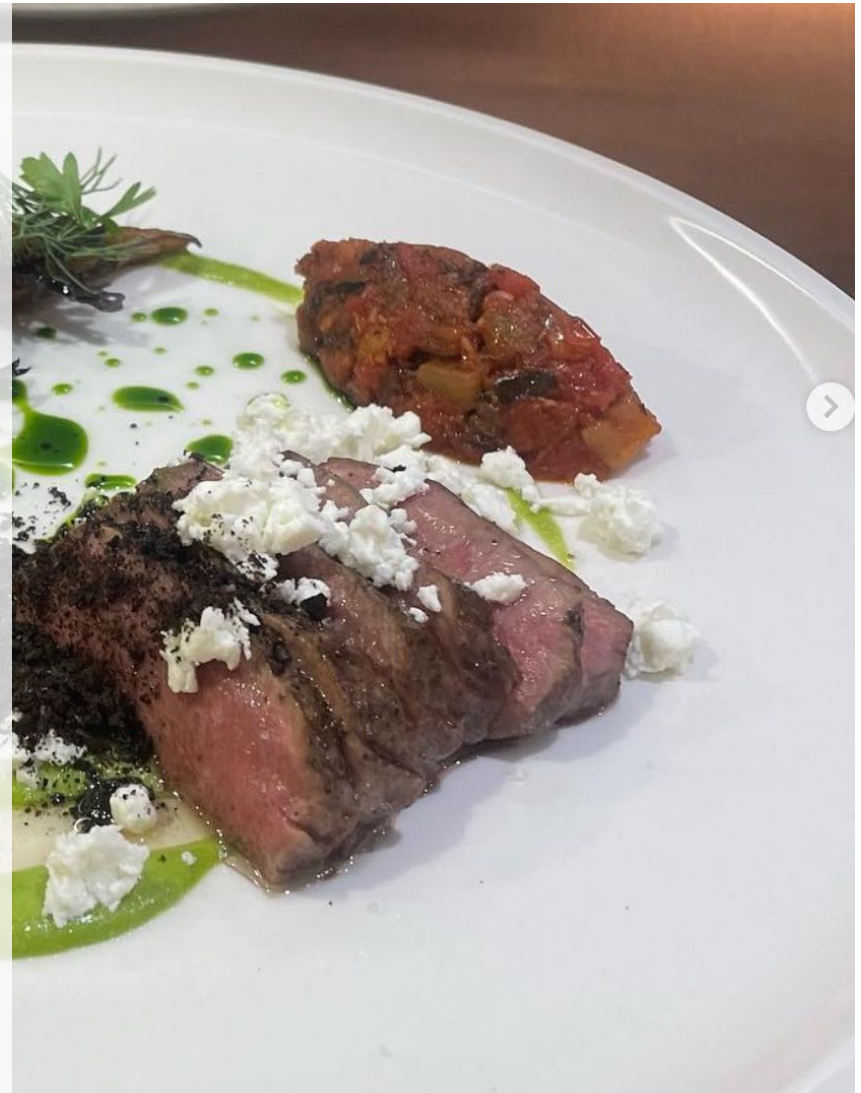
Mains:

Dry aged beef fillet,
celeriac & truffle puree, red wine
sauce, sticky braised tongue
& cheek

Rack of lamb,
roasted paprika and courgette puree,
ratatouille, anchovy

Roast duck breast,
plum puree, tartlet of duck liver
& cognac, oregano

Mangalitsa pork chop,
fermented red cabbage puree,
pressed potato,
sweet and sour jus



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Asian style Dinner

Salmon, tuna & prawn nigiri

Salmon & avocado California rolls

Selection of sashimi

Crispy chilli chicken rolls

Chicken teriyaki

Pan-fried chicken & ginger gyoza

Edame beans

Fried rice, XO sauce



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Dessert:

Hazelnut parfait, caramelised white chocolate, toasted hazelnut praline

Passionfruit mousse, coconut tuille, mango sorbet

Set banana cream, 85% dark chocolate, confit lime sorbet

Tartlet of strawberries & cream, dill, crème fraiche sorbet

Dark chocolate mousse, salted caramel, pistachio ice cream, chocolate tuille

Buttermilk panna-cotta, clementine granita, marmalade

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FRESH
SIMPLICITY