



CHEF MARK WADSWORTH

SAMPLE MENU 2025





**CHEF MARK
WADSWORTH**

Mark's passion for food is truly unparalleled. His culinary journey began in 2009 when he joined the team at Michael Wignall at The Latymer, a two-Michelin-star restaurant, where he honed his craft and developed a deep appreciation for fine dining. Starting from the ground up, Mark worked across various sections of the kitchen, mastering techniques and learning the intricacies of high-end cuisine. His dedication and skill earned him the role of sous chef at The Ginger Pig (Michelin Bib Gourmand), where he continued to push the boundaries of his culinary abilities. It was at The Ginger Pig where Mark took the bold step of diversifying his expertise, spending one of his four years there as a Pastry Chef. This allowed him to expand his knowledge and skill set within the hospitality industry, embracing the challenges and creativity of dessert-making alongside his savory expertise.

Driven by a desire to broaden his repertoire even further, Mark embarked on a journey to become a qualified sushi chef. Under the guidance of Yuki Gomi, a renowned sushi consultant for Harrods and successful author, Mark not only perfected the art of sushi but also gained specialized knowledge in the preparation and cooking of fish. This invaluable experience led him to take on the role of Executive Chef at the Champagne and Oyster Restaurants, Riddle and Finns. During his six years there, Mark mastered the preparation

and cooking of seafood, working with fish from all corners of Europe and ensuring every dish was a testament to his skill and dedication. In search of new challenges, Mark took on the role of Head Chef at The Saltroom in Brighton, which was awarded Best Seafood Restaurant in the UK in 2017.

Here, he led a large kitchen brigade, earning several prestigious awards and glowing national reviews. His culinary leadership and innovative approach set the standard for excellence in seafood dining, making The Saltroom a destination for food lovers across the country. In 2024, after years of success in the restaurant industry, Mark made the bold decision to transition into yachting. After his first season aboard, he was hooked by the ever-evolving nature of the industry and the opportunity to create unforgettable culinary experiences for guests. Mark thrives in the dynamic environment of the yacht, bringing his wealth of experience, creativity, and passion for food to the table, ensuring that every meal is an exceptional and memorable experience. With his vast culinary background, from Michelin-star kitchens to specialized seafood expertise, Mark has the skills to craft exceptional dishes that delight guests at every turn. His dedication to his craft, combined with his new passion for yachting, makes him an invaluable asset to the team, ensuring that every guest enjoys a taste of perfection.

Breakfast

Full Continental Breakfast

Pastries & Bread, Seasonal Jams, & Preserves
Homemade Granola, Selection of Yoghurts,
Local Cheeses, & Meats

-

Full Cooked Breakfast

Cumberland Sausage, Dry-Cured Streaky Bacon,
Slow-Roast Tomato, Grilled Field Mushrooms, Beans,
Crispy Potatoes, & Choice of Egg

-

Japanese Soufflé Pancakes

Crispy Bacon, Maple Syrup, & Blueberries
or
Summer Berry Compote, Vanilla Mascarpone

-

Choice Of Eggs

Sourdough Toast, Smashed Avocado, Chilli,
& Tomato Salsa

-

Classical French Omelette

Choice of Buttered Spinach, Emmental Cheese,
Garlic Mushrooms, Tomatoes, Courgette, Smoked
Salmon, or Caviar

-

Seasonal Fruit Selection



PANCAKES



STEAK TARTARE

Lunch

Garlic & Rosemary Focaccia

House-Pressed Olive Oil & Aged Balsamic

-

Whole Truffle Burrata

Charred Stone Fruit, Red Chicory, Truffle Honey Dressing

-

Beef Fillet Carpaccio

Parmesan-Reggiano, Wild Rocket & Cobnut Pesto

-

Seared Bluefin Tuna

Avocado Mousse, Mango & Finger Lime Salsa,
Toasted Sesame

-

Chilled Mangetout, Yuzu & Fresh Garden Pea Salad,
Dill, Chervil & Crispy Shallots

-

Buttered Ratte Potatoes

Mint, Green Asparagus, & Pink Peppercorn

-

Poached Summer Berries

Vanilla Mascarpone & Pistachio Crumb

Dinner

House-baked Parker House Rolls
Truffle Butter & Thyme-Infused Honey

-

Normandy Lobster Raviolo
Langoustines, Buttered Baby Spinach & Lobster Bisque

-

Roasted Fillet of Westholme Wagyu
Soy-Glazed Cep Mushroom, Short Rib-Filled Roscoff Onion
& Truffle Sauce Poivre

-

Dark Chocolate Mousse
Port-Poached Fig, Candied Hazelnuts & Blackberry Tuille

-

Selection Of French Cheeses
Quince Jelly, Grapes, Caramelized Onion Chutney
& Oat Biscuit's



ROAST COD



SEAFOOD TERRINE



CONFIT OF SALMON

TRUMPETER



DOVER SOLE