

the Quantock restaurant

JANUARY GUEST CHEF

DAN MOON

Head Chef & Yuzu Founder
Yuzu by Dan Moon

We are delighted to welcome back Dan Moon a Caterer Acorn Award holder and AA 3 Rosette Chef to The Quantock Restaurant this evening.

Dan has created an Asian inspired menu which we have paired with some European wines. Dan has succeeded with many ventures throughout his career, his latest venture is a little closer to home. Born from spending more time with family throughout the pandemic he has created Yuzu by Dan Moon, a luxury private dining experience for guests in their own homes as well as restaurant quality DIY dining.



Originating from London, Dan moved to Devon and found his first job at fifteen, as a kitchen porter. In the kitchen Dan found his passion for cooking whilst studying at Exeter College. After a move to Bath he worked at Homewood Park Hotel, where he was awarded his first AA 3 Rosette. Later that year, he won 'Chef of the Year' competing against 30 other chefs. As Executive Chef at Gainsborough Bath Spa gained 3 AA Rosettes. His love of Asian food born from a tour of Singapore. His most recent award was being named 'Best Chef' at the 2020 Food Readers Awards.

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£32/head

MENU

Amuse Bouche

Chicken tea, celeriac kimchi

Starter

Cured salmon, smoked haddock
chowder, parmesan

Main

Glazed pork tenderloin, celeriac, black pudding

Dessert


Yuzu posset, raspberry sorbet, granola

Wine Flight

£14/head

Starter Pairing (125ml)

Domaine Lispaül Quincy

 Tracy-sur-Loire, France

Beautifully balanced, bursting with summer fruits and vibrant aromas, this has depth and a little spice, it is fresh and clean with a creamy palate.

Main Pairing (125ml)

Walt Pinot Noir

 Mosel, Germany

Super smooth with complex flavours of red berries and spice one of the classic German Pinot Noir being produced in the Mosel valley.

Dessert Pairing (125ml)

Dr Loosen Estate Riesling

 Mosel, Germany

Although not a dessert wine, this fresh Riesling with a hint of spice we hope will complement the yuzu and granola with a little sweetness.

Tea, Coffee & Petit Fours