Captain's Table; a celebration of food and drink.

Saturday 5th July 2025

Tasting Notes

Aperitif of Suze

An herbaceous, bittersweet aperitif similar to Campari and Aperol that uses gentian root. This French liqueur has a distinctive flavour, aroma and appearance that plays well alongside other flavours in cocktails, but is also delicious when sipped on its own. With a history that dates back well over 100 years, there's a lot to know and love about Suze.

The story of Suze dates back to late 19th century France. Distiller Fernand Moureaux sought out to create a new aperitif that was flavoured with gentian; the root of a purple flower that has a slightly bitter and herbaceous flavour and was often used for its medicinal properties.

Suze grew in popularity in France after being exhibited at the World's Fair in Paris in 1889, and later caught on across bars and restaurants around Paris. The aperitif has a gorgeous, golden yellow hue with a strong herbaceous aroma and bittersweet notes of tangerine and lemon, with just enough sweetness to create a rich mouthfeel and balance.

First course

A nice, clean soup with the acidic sweetness of the rhubarb waking up the earthy beetroot pop in a little fresh ginger and things really start to lift off. With a drop of maple syrup and a shake of cinnamon the flavour deepens, garnished with a pearl of aged balsamic vinegar.

Second course

A super plate cleanser, light and airy with fresh basil & mint to help fresh things up. The Feta has been dipped in breadcrumbs and then pan fried to sharpen the bite with a little local honey to make it fizz, add in the watermelon and we are really ready to go.

Third course

The sweet bacon is dry-cured using soft brown sugar. Cured for days, thick-cut then roasted until crisp. Served in a reduced mushroom sauce; a perfect mix of classic flavours.

Fourth course

Two scallops roe-on, cooked quickly in the pan served with a gentle champagne sauce to let the flavours shine, garnished simply with a little lemon grass.

Fifth Course

Time for a little heavyweight action; so roll in the beef! Slow-cooked in a quality red wine overnight. Served with marrowbone mash combined with a touch of garlic and chives. As for the kale deep fried nice and crispy; a great textured finish to the dish.

Sixth course

We finish the deal with a sexy deluxe choccy pudding. A sphere of dark chocolate filled with the world's best vanilla ice cream. Once served, pour over the hot toffee sauce and savour the moment as the dessert changes in front of you.