



*Fresh, Sustainable, British Day-Boat Seafood*

Guest Chef Series with  
James Cochran

Wednesday 16th May 2018

£45pp  
with wine pairing £80pp

Raw Orkney scallops, buttermilk whey, pine berries,  
elderflower, charcoal, fennel & sea herbs

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Cured Cornish mackerel, mackerel tea, radish, apple, dill

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Roast monkfish, spices, chicken fat, brassica, walnuts,  
brown shrimps

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Camomile ice cream sandwich, white chocolate,  
strawberries, violet

Should you have any food allergies or intolerances please do not hesitate to speak to a member of staff about your requirements.

An optional 12.5% service charge will be added to your bill