



*Fresh, Sustainable, British Day-Boat Seafood*

## Guest Chef Series with Leandro Carreira

Wednesday 18th July 2018

Clams Bulhão Pato, grilled sweet potato bread

Grilled mussels, smoked seaweed butter

Razor clams, caramelised yogurt, black garlic biscuit

Scottish langoustine lollipop, pickled Douglas fir  
needles

Steamed white fish, pine nut sauce, green peppercorns

Fig leaf ice cream with fresh fruit

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