

# An Unruly Night with The Epicurean Duo

## **mersea crab**

*cannelloni, burnt lemon, chilli  
brodo, basil, tomato*

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## **sutton hoo chicken**

*chicken fat bread, parsley, walnut*

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## **scallop**

*soy, lemongrass, daikon*

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## **loin of cod**

*lettuce, morel, jus gras*

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## **rare breed beef fillet**

*crispy sweetbread, asparagus, primavera*

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## **sorrel semifreddo**

*strawberry sorbet*

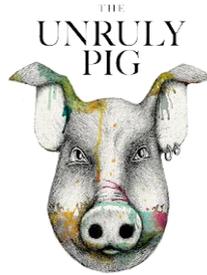
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## **68% manjari chocolate**

*beef fat, caramel, hazelnut*



**The next chapter...**  
**The Epicurean Duo**  
**Wednesday 29<sup>th</sup> April 2026**



With years of experience in Michelin-starred kitchens across the UK, George and Samira are united by their passion for exceptional food and their commitment to showcasing the very best of seasonal, locally sourced ingredients. George, Head Chef of the events division at TB Hospitality under Michelin-starred chef Tommy Banks, combines technical precision with creativity to craft refined dishes. His journey spans renowned establishments such as The Black Swan at Oldstead, Northcote, Ynyshir, and TRUEfoods, where he honed his skills in development and innovation. Samira, known for her bold, globally inspired flavours, has worked in acclaimed kitchens including 21212 in Edinburgh, Bohemia in Jersey and her latest tenure as Head Chef at Grantley Hall's Bar & Restaurant EightyEight. She draws on her Nigerian and Iranian heritage to create unique, memorable flavours and dining experiences.