

NEWS AND ARRIVALS

Roganic



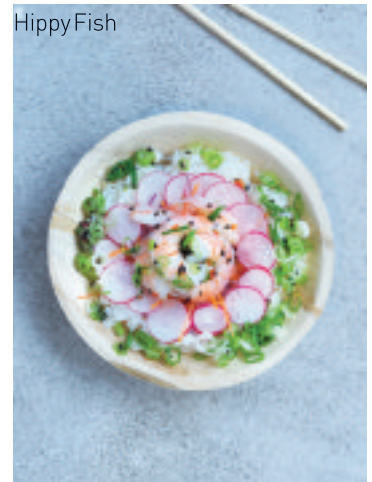
Roganic, run by Cumbrian culinary legend Simon Rogan, has returned to Marylebone as a permanent fixture, having popped-up here in 2011-12. Located at 5-7 Blandford Street, the restaurant offers highly imaginative, technically refined dishes created from carefully-sourced ingredients, including produce from the group's own Lake District farm.

Simon Rogan



On 19th May, Hyatt Regency London—The Churchill hosts the **2018 Annual Kids for Kids Ambassadors' Ball**, where guests will enjoy a three course dinner, an auction and raffle, and dancing into the early hours. All proceeds go to Kids for Kids, a charity devoted to transforming the lives of children in Darfur, Sudan. Tickets cost £105 from kidsforkids.org.uk.

HippyFish



The inspiration is poké, the traditional raw fish salad that has come to define Hawaiian cuisine, but the take on it is very London: a melding of flavours and ingredients that take these healthy bowls of protein, grains, vegetables and dressings far beyond their Pacific roots. The restaurant is **Hippy Fish**, open now at 5 Thayer Street.

Two of Marylebone's most highly acclaimed restaurants, **Orrery** and **Roux at the Landau**, will reopen in February, having been closed since the start of the year. Both have been substantially refurbished, and their menus refreshed. Roux at the Landau is changing quite significantly, moving to a more informal approach to dining.

8th-18th MARCH 2018

Marylebone Food Festival

Delamina Marylebone is set to open in February at 56-58 Marylebone. Run by Lane Amir and Limor Chen, the couple behind the highly successful Shoreditch venture Strut & Cluck, Delamina will offer a menu of seasonal dishes inspired by eastern Mediterranean home cooking, using local ingredients and ethically sourced produce.