

CROWN & ANCHOR

CHEF'S TABLE

March 9th 7.15pm



Oysters Rockefeller

Tempura samphire & torched lemon

Mezza Glacial Bubbly



Seabass

Crab bisque, squid ink crouton

Chateau de Berne, Cotes de Provence Rose, 2016



Spring Lamb

Samphire, anchovy butter, salsify croquette

La La land pinot noir, Australia



Set toffee pudding, sloe gin & raisin ice cream

Chorus Muscat Moelleux

£45 Per Person -- 4 Courses & wine pairing