

CROWN & ANCHOR

CHEF'S TABLE

February 23rd 7.15pm

Rose, Red & Seafood



Crab & Lobster Pate

Sourdough, pancetta oil

Sesola Pinot Grigio, Italy 2016



Bourbon & treacle cured salmon

Pickled beets, chive crème fraiche

Chateau de Berne, Cotes de Provence Rose, 2016



Poached & charred sea trout

Spiced crab mayonnaise, crispy lobster, samphire

Jealousy Pinot Noir, France, 2015



Lemon & Basil Posset

Chateau Pleytegeat Sauternes

£45 Per Person

4 Courses & wine pairing