

# CROWN & ANCHOR

## CHEF'S TABLE

January 26<sup>th</sup> – 7pm



Scallop tartare

Apples, bacon & sourdough

*Gavi Ca di Mezzo, Italy*



Pickled & blow-torched Solent Mackerel

Pickled beets, chive crème fraiche

*Vina Torica Rioja Blanc, Spain*



Stone bass fillet

Crispy crab, marsh samphire, seaweed & garlic butter

*Picpoul Pine, Espirit Marin, France*



Almond, Coconut & caramel delice, crème fraiche ice cream

*Chateau Pleytegeat Sauternes, France*

£45 Per Person

4 Courses & wine pairing