

CROWN & ANCHOR

CHEF'S TABLE



Scallop tartare

Apples, bacon & sourdough

Gavi Ca di Mezzo, Italy



Pickled & blow-torched Solent Mackerel

Pickled beets, chive crème fraîche

Vina Torica Rioja Blanc, Spain



Stone bass fillet

Crispy crab, marsh samphire, seaweed & garlic butter

Picpoul Pine, Espirit Marin, France



Almond & caramel delice

Chateau Pleytegeat Sauternes, France

£45 Per Person

4 Courses & wine pairing