



CROWN & ANCHOR

CHEF'S TABLE

Friday – May 11th - 7.15pm

Sloe Gin & wasabi cured sea trout

Radishes, spring onions and mint salsa

Brocard Chablis



Spiced & Pickled on the shell crab

Quercus Pinot Bianco



Grilled Coley steak

Punched Jersey royals, charred asparagus, sauce vierge

Featherdrop Bay Sauvignon Blanc



Bailey's and salted caramel cheesecake

Chorus Muscat Moelleux

£45 Per Person -- 4 Courses & wine pairing