



To Start

Wild Halibut Chowder served with Tattinger Rosé Champagne

Entree

Wild Halibut, Charred Leek, Chantilly Carrots, Rich Champagne & Vermouth Sauce - Served With Amatore Bianco Verona "Romeo & Juliet" Wine.

Main

Slices of Chateaubriand, Crevettes, Kale, Kohlrabi Fondant, Parsnip Puree, with a rich sauce. - Served With Louis Lator 2015 Vin De Bourgogne Pinot Noir

Pallet Cleanser - Northney Dairy Farm Sorbet

Dessert For Two - Hand Made Chocolate Fondant, Cherry Sauce, Served Under a Golden Disappearing Dome. Served with Triple Gold Medal Winner - De Bortoli Vat Number 5 Dessert Wine

Cheeseboard - Organic Godminster Cheddar, Rosary Ash & Isle of Wight Blue With Artisan Crackers.
With Dows Late Bottled Vintage Port 2011

Petit fours to take away!

Price - £34.95

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