



RAISING THE BAR



23 April 2026

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Spring herb “taco”, mussel, green mole, smoked cream  
*Blanc-Cassis, aka Kir*

Wild garlic laminated brioche, burnt onion butter

Cornish king crab chawanmushi, sea herbs, asparagus  
*Chassagne-Montrachet 1er Cru Morgeot 2021,  
Domaine Bachey-Legos*

Stuffed chicken, morel farci, grilled hearts & thigh,  
chicken fat toast, chicken butter, spring vegetables  
*Auxey-Duresses 2018, Domaine Diconne*

Elderflower choux bun, lemon & fennel seed jam  
*Coteaux du Layon 2014, Château Soucherie*

Beenleigh Blue with crackers

# THE OLD COASTGUARD



## A Spring supper

with Tom Innes of Fingal Rock Wines

23 April 2026

Welcome to an evening of food and wine chatter with Tom Innes of Fingal Rock Wines. Tom is planning to wind down his wine importing business this year. After more than 20 years of working with him, it's a sad day for us but we don't blame him. He remains open in Monmouth High Street for the next few months, continuing to sell very good wine at extremely sensible prices.

### The Bottleshop

All of the wines on our list are always available from our OC Bottleshop (listed wines at takeaway prices). Between November and April join us for Bottleshop Thursdays when your supper wine can be purchased at shop prices.



### A Tip

*We're not adding our usual service charge tonight. If you'd like to add a little something to the team's pot, then just let them know when you come to settle up. They'll be grateful if you do and won't be offended if you don't.*

# EAT DRINKSLEEP