



## **Secret Supper Club, From the Land and the Sea**

**Friday 12<sup>th</sup> September 2025**

*The pinnacle of surf and turf, showcasing the best of British fish, shellfish, rare breed meats and foraged ingredients courtesy of Mother Nature.*

*Paired with the finest English wines which have been hand selected and are presented by our Sommelier Michael Wrist-Knudsen.*

**Seared Brixham King scallop, confit chicken wing, pickled kohlrabi**

*Chardonnay 2023, Artelium, East Sussex*

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**Dublin Bay 'prawn toast', braised pork cheek, broccoli, peanut**

*Yolanda 2023, Greyfriars, Guildford, Surrey*

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**Wild Torbay bass, Devon crab and verbena bisque, fermented radish**

*Goldenford Chardonnay 2022, Greyfriars, Guildford, Surrey*

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**Hereford beef short rib, Hen of the Wood mushroom, whipped potato, Cashel Blue**

*Artefact #9 2023, Cabaret Noir, Artelium, East Sussex*

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**White chocolate mousse, poached peaches, honeycomb**

*Sparkling Rosé 2018, All Angels, West Berkshire*

**Menu priced at £85 per person for 5 courses with paired wines**

**Tickets on sale via OpenTable**

*For all other enquiries please contact Andrea - [info@greyhoundfinchampstead.co.uk](mailto:info@greyhoundfinchampstead.co.uk)*

*Menus are subject to seasonal variations and changes as dictated by Mother Nature*