



THE SUNSET SESSION

Menu

TO START

prawn, avocado & chilli bruschetta
roasted butternut soup with basil oil (vg)
peppered pears with roquefort cream(v)
salt beef & horseradish blini's

MAINS

mediterranean baked fish
served with lemon & herb rice

beef bourgignon
served with creamed potatoes & petit pois

feta & red onion plait
served with salad & roast potatoes (v)
(vegan alternative on request)

DESSERT

chef gourmand
a selection of carefully crafted desserts

(vg) = vegan, (v) = vegetarian please pre-order & alert
us to any dietary requirements at time of booking