



THE SUNSET SESSION

TO START

roasted carrot & butterbean dip (v)

smoked salmon & caviar blini's

brie stuffed pear with smoked pancetta

loaded ricotta with crispy rosemary (vg)

MAINS

coq au vin

served with creamed garlic potatoes

baked seabass with lemon butter dressing

served with thyme roasted potatoes

ratatouille (vg)

served with green salad & foccacia

(vegan alternative on request)

DESSERT

chef gourmand: a selection of carefully crafted desserts

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