

THE SUNSET SESSION

Menu

TO START

roasted red pepper & tomato & bruschetta (vg)

pistachio crusted goats cheese with wild honey (v)

jambon & melon salad

prawn & avocado on ryebread

MAINS

lemon zest seabass fillets en papier
served with green beans & herby new potatoes

catalonian meatballs in spicy tomato
served with seasonal veg & creamed potatoes

asparagus, pea & feta tart
served with salad & sautes (v)
vegan alternative available 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