

THE SUNSET SESSION

Menu

TO START

courgette & tahini crostini (vg)

whipped feta & honey with crushed pistachio (v)

smoked mackerel pate with artisan crackers

jambon au chevre bruschetta

MAINS

provençal bourride with gruyere crouton
served with sauté potatoes

roast chicken in smoked bacon with herb butter stuffing
served with sauté or new potatoes

heritage tomato & marscapone tart
served with sauté or new potatoes
(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