

THE SUNSET SESSION

Menu

TO START

roasted red pepper and cashew dip (vg)
whipped feta & honey with pistachio (v)
ham hock terrine
prawn & avacado on sour dough toast

MAINS

baked cod provencal
served with smashed new potatoes

beef bourgignon
served with dauphinoise potatoes

tomato tart tatin
served with salad & sautes (vg)

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