



THE SUNSET SESSION

TO START

pear, date & walnut salad with stilton dressing (vg)

pea & ham tartlet

crab & sweetcorn chowder

roasted red pepper & cashew dip(v)
with paprika flatbread

MAINS

Salmon florentine
served with sauté potatoes & seasonal veg

Mushroom bourgignon(vg)
served with creamed potatoes & green beans

Tarragon chicken
served with creamed potatoes & seasonal greens

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