



SUNSET SESSIONS

TO START

cucumber, fennel & watermelon salad (v)

spicy prawn, avocado & chilli bruschetta

ham hock terrine

baked camembert *with* caramelised onion chutney (vg)

MAINS

beef bourgignon

served with creamed garlic potatoes

baked cod provençal

served with thyme roasted potatoes

root vegetable tart tatin (vg)

(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