



THE SUNSET SESSION

Menu

TO START

red pepper houmous with toasted paprika flatbread (vg)

baked camembert with cranberry jam

pea & jambon soup

sweetcorn chowder with shredded crab

MAINS

salmon & butterbean provencal stew
served with herb roasted new potatoes

catalonian boules de picolat
served with greens & creamed potatoes

wild mushroom, walnut & madeira stew
served with herb roasted new potatoes

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