THE SUNSET SESSION

TO START

roasted butternut squash soup with crispy sage & apple crouton*(v)*
champagne mushrooms *(vg)*
brandade de morue with sour dough toast
salt beef rye bruschetta

MAINS

Catelonian meatballs in spicy tomato sauce
served with creamed potatoes

Salmon and spinach wellington

Baked brie and wild mushroom tart *(vg)*
served with thyme roasted potatoes
(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