



THE SUNSET SESSION

TO START

sundried tomato & basil bruschetta *(vg)*

tuna & avacado tartare

piccolo caprese skewers *(v)*

pea & jambon tartlet

MAINS

chicken a la normandie with garlic creamed potatoes

haddock & asparagus gratin *with* smashed new potatoes

stuffed portobello mushroom *with* salad & sauté potatoes *(v)*

(vegan alternative available on request)

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