



THE SUNSET SESSION

Menu

TO START

roasted mushroom & tarragon cashew paté (vg)

whipped feta with roasted grapes & artisan crackers

pea & ham soup

smoked mackeral paté & artisan crackers

MAINS

baked haddock & asparagus gratin
served with herb roasted new potatoes

beef bourgignon
served with greens & creamed potatoes

heritage tomato tart tatin
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