



THE SUNSET SESSION

TO START

mint & courgette crostini (vg)

smoked salmon paté with sour dough toasts

baked camembert with onion chutney (v)

melon & jambon salad

MAINS

chicken normandy with cider & apple *served with* creamed potatoes

cod provençal with herb roasted potatoes

roasted pepper stuffed with ancient grains served 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