



THE SUNSET SESSION

Menu

TO START

roasted mediterranean paté *with* sour dough toast(vg)

melon , cucumber & feta salad

baked pear *with* jambon & dolcelatte

smoked mackeral pate *with* sour dough toast

MAINS

lemon baked cod in white wine sauce
served with herb roasted new potatoes

chicken normandie
served with greens & creamed potatoes

mushroom stroganoff
served with wild rice (v)

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