# SUNSET SESSIONS

## TO START

roast mediterranean vegetable pate with sour dough toasts*(v)*

crispy jambon caprese cups

anchovy toasts with wild garlic pesto

pistachio crusted goats cheese with honey glaze *(vg)*

## MAINS

chicken provencal
*served with creamed potatoes & green beans*

panko crusted baked cod
*served with pea puree and saute potatoes*

goats cheese, squash & walnut tart *(vg)*
*served with saute potatoes & green salad*
*(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*