THE SUNSET SESSION

TO START

whipped feta & honey with pistachio (vg)

pear & jambon crostini

tomato & red pepper soup (v)

smoked salmon & caviar blini's

MAINS

puff pastry fish pie
served with petit pois & saute poatoes

beetroot & red onion tart tatin*(vg)*

chicken fricassée
served with creamed potatoes & seasonal veg

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