



SUNSET SESSIONS

TO START

sundried tomato & basil bruschetta (v)

ham hock terrine

anchovy toasts with wild garlic pesto

baked camembert with caramelised onion chutney (vg)

MAINS

catalonian meatballs in a spicy tomato sauce
served with creamed potatoes & green beans

smoked haddock & asparagus gratin
served with smashed new potatoes

roasted stuffed pepper (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

