



THE SUNSET SESSION

TO START

whipped brie & fig with pistachio (vg)

ham hock terrine
with sour dough toasts

roasted winter vegetable soup (v)

mackerel paté
with sour dough toasts

MAINS

Poisson à la bordelaise, hake gratin
served with sauté potatoes & seasonal veg

beetroot & red onion tart tatin(vg)
served with sauté potatoes & seasonal salad

carbonade flamande, rustic normandy beef & ale stew
served with sauté 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