



THE SUNSET SESSION

TO START

wild mushroom & cashew paté

tuna tartare & avocado

goats cheese & pistachio with honey (v)

melon & jambon

MAINS

catalonian boules de picolat *with* creamed potatoes

salmon & butterbean provençal *with* smashed new potatoes

spinach, sweetcorn & feta filo pie *with* salad and sauté potatoes (v)
(vegan alternative available on request)

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