



# SUNSET SESSIONS

## TO START

watermelon, cucumber & fennel salad (v)

crispy caprese jambon cups

crab arancini

creamed roquefort with peppered pears (vg)

## MAINS

tarragon chicken

*served with creamed potatoes & seasonal veg*

mediterranean cod en papillote

*served with smashed new potatoes*

courgette & ricotta 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*

