



THE SUNSET SESSION

TO START

spinach, lentil & butterbean soup (v)

prawn & avocado rye toasts

ham hock terrine

devils tongue stuffed paprika pepper (vg)

MAINS

tarragon chicken

served with creamy mash & green beans

baked cod with romesco sauce

served with crushed potatoes

caramelized butternut squash with feta & cranberry

served with seasonal salad (vg)

(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