



SUNSET SESSIONS

TO START

minted courgette crostini (v)

salmon & avocado tartare

salt beef & horseradish blini's

loaded whipped feta *with sour dough crackers* (vg)

MAINS

creamy tarragon chicken

served with creamed potatoes & green beans

baked lemon garlic cod

served on roasted vegetable cous cous

stuffed portobello mushrooms (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