



THE SUNSET SESSION

Menu

TO START

red pepper & cashew dip with smoked paprika flat bread *(vg)*

champagne mushrooms in a creamy blue cheese sauce *(v)*

ardenne paté with sour dough crackers

trio of salmon & caviar blini's

MAINS

smoked haddock & asparagus gratin *with* smashed new potatoes

catalonian meatballs
in spicy tomato sauce with creamed potatoes

beetroot & marscapone tart tatin
served with green salad & saute potatoes (v)

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