

# THE SUNSET SESSION

## TO START

sundried tomato & basil bruschetta (v)

whipped roquefort with peppered pears (vg)

roast salmon paté with sour dough toast

Ham hock terrine

## MAINS

Haddock & asparagus gratin

*served with roasted potatoes*

Pork blanquette

*served with sauté potatoes & green beans*

Leek & ricotta tarte tatin with walnuts (vg)

*served with thyme roasted potatoes*

*(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