



SUNSET SESSIONS

TO START

roast mediterranean vegetable pate with sour dough toasts *(v)*

crispy jambon caprese cups

anchovy toasts with wild garlic pesto

pistachio crusted goats cheese with honey glaze *(vg)*

MAINS

chicken provencal

served with creamed potatoes & green beans

salmon, feta & spinach lasagne

served with green salad

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