



THE SUNSET SESSION

TO START

champagne mushrooms
in a creamy blue cheese sauce (vg)

ham hock terrine
with sourdough toasts

prawn & mango bruschetta

miso beet & horseradish blini's(vg)

MAINS

Salmon, spinach & feta lasagne
served with sauté potatoes

Stuffed roasted pepper (vg)
served with sauté potatoes & green salad
(vegan alternative on request)

Turmeric chicken
served with sauté potatoes & petit pois

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*