



THE SUNSET SESSION

TO START

roast mediterranean vegetable paté with sour dough toasts (vg)

spicy prawn & mango crostini

piccolo caprese salad (v)

fennel, burrata & jambon bruschetta

MAINS

chicken maderia & tendersweet brocolli *served with* creamed potatoes

haddock & asparagus gratin *with* smashed new potatoes

wild mushroom & spinach tart *with* salad & new potatoes
(vegan alternative available on request)

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