



THE SUNSET SESSION

Menu

TO START

fig & walnut tartine with jambon

aubergine fritters with tzatziki & romesco dip (v)

creamed roquefort with peppered pear

trio of salmon & caviar blini's

MAINS

salmon, spinach & feta lasagne

served with green salad & saute potatoes (v)

pork blanquette

with green beans & creamed potatoes

stuffed portobello mushrooms

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