



MENU

STARTER

Roasted Red Pepper and Cannellini Bean Soup

A smooth, hearty blend of fire-roasted red peppers and creamy cannellini beans, finished with a touch of olive oil and topped with delicate parmesan shards for a rich, savoury finish.

V, VE, GF, DF

MAIN

Slow-Cooked Peppered Feather Blade

Tender feather blade beef, slow-cooked to perfection and infused with bold peppercorns, red wine, thyme, and port. Served with a smoky bacon sauce and accompanied by seasonal vegetables and gratin potatoes for a deeply satisfying, hearty experience.

GF, DF

Coconut Curry

A rich, fragrant curry made with coconut milk, layered spices, and sweet potato, spinach and kale topped with caramelised onions accompanied with cardamom rice.

V, VE, GF, DF

DESSERT

Lemon & White Chocolate Pavlova Torte

A delicate pavlova torte layered with zesty lemon and creamy white chocolate, perfectly paired with a sweet mango rum punch for a tropical, refreshing finish.

GF

Raspberry & Apple Crumble

A warm, comforting crumble bursting with tender apples and vibrant raspberries, topped with a golden, buttery oat crust. Served alongside a smooth, creamy custard, creating the perfect balance of tart fruitiness and rich sweetness.

V, VE, GF, DF