

If you have any food intolerances, allergens or specific dietary needs - please tell us. We will do all we can to advise and where appropriate modify our hand made dishes. Do let us know as soon as possible.

On arrival

Glass of chilled sparkling Cremant de Bourgogne, served with Harbourne Blue beignet, smoked mackerel, lime & ginger on melba toast, and whisky glazed pork cubes

Menu

Chicory leaf, Beenleigh Blue, walnut & pear salad, V, GF



Blood orange sorbet, VG, GF



Fillet of plaice, curried mussel cream broth, GF



Seared venison haunch, parsnip garlic puree, red wine juniper sauce, mini roasties, GF



Treacle tart, clotted cream, vanilla ice cream, V



Filter coffee, teas & petit fours



VG, V, we have vegan / vegetarian choices for all courses - please enquire