

Starters

Country Pumpkin Soup 52

With roasted pumpkin seeds, cranberries & parsley oil

Baked Camembert 70

With honey glazed figs, crushed almonds & fresh thyme.

Served with crusty bread

Snail Popcorn 65

Beer battered escargot served with roasted garlic butter

Crispy Sardines 55

*Deep fried butterflied sardines served with baby greens,
fresh salsa verde & a roasted lemon*

Wild Mushroom Tart 60

*Crispy puff pastry with cream cheese & pecorino.
Topped with roasted wild mushrooms, red onion, garlic & thyme*

Creamy Duck Livers 65

Panfried duck livers in a creamy sherry & thyme sauce.

Served with char-grilled ciabatta

Roasted Bone Marrow 72

Bone marrow brushed & roasted with caper butter.

Served with beef fillet tartare & char-grilled ciabatta

Charcuterie Platter 105

*A selection of free range, quality cured meat with marinated
mushrooms, grilled artichoke, lemon feta, olives, tomato
chutney & char-grilled ciabatta*

Salads

Caesar Salad

Starter 75 Main 95

*Whole baby gem lettuce with torn roasted chicken, crispy bacon,
pecorino shavings, a soft boiled egg & a creamy anchovy dressing*

Greek Salad

Starter 55 Main 80

*Mixed leaves with tomato, cucumber, red onion, green pepper,
feta, calamata olives & fennel. Dressed with balsamic vinaigrette*

Fennel & Orange Salad

Starter 65 Main 85

*Thinly sliced fennel bulb & radish with orange segments, olives & walnuts. Scattered
with dill & dressed with a zesty parsley lemon dressing*

Pasta

Spicy Chourizo & Chicken Pasta 110

Fettuccine pasta tossed in a piquant tomato sauce, with slices of chorizo & chicken breast, crumbled feta & salsa verde

Creamy Lemon Chardonnay Risotto 125

Topped with char-grilled artichokes, porcini mushrooms & crushed, roasted walnuts. Sprinkled with micro greens, pecorino & lemon zest

Slowly Braised Karoo Lamb Ragout 135

Slowly braised lamb shoulder, shredded & served with fresh pappardelle pasta. Topped with a mint & chilli dressing

Main Courses

All main course dishes are served with a small complimentary serving of roast potatoes and vegetables. Any extra veg ordered will be charged for.

Norwegian Salmon & Sweet Potato Fish Cakes 135

Served with a lemon & chilli aioli, pickled cucumber & baby greens

Creamy Butter Chicken Curry 125

Sprinkled with almonds, served with basmati rice & a poppadom

Chicken & Wild Mushroom Pie 110

Comfort food at its best, baked to perfection in our homemade pastry

Crispy Roast Duck 175

Served with an orange & Van der Hum sauce

Pork Belly 165

Sous vide pork belly served with miso carrot puree, roasted baby rainbow carrots, prawn fritter & a pork & marsala jus

Greek Lamb in Phyllo Pastry 160

Cubes of lamb, red onion, aubergine, feta, baby spinach, lemon zest & garlic baked in phyllo pastry. Served with minted greek yoghurt

Lamb Shank 180

Lamb so tender it falls off the bone, slow cooked in a red wine jus with carrot, celery, onion & fresh herbs, served on a bed of mash

Grilled Ribe Eye Steak 170

With a red wine & thyme butter and a roasted red onion tart tian

Springbok Hot Pot 145

Springbok goulash slowly stewed with carrots & mushrooms in a red wine & thyme jus. Topped with creamy pecorino & rosemary polenta

Braised Leg of Rabbit 158

Red wine braised rabbit leg served with pearl onions, field mushroom, crispy Pancetta & a rich red wine jus

Ratatouille Bake 98

Oven baked courgette, aubergine, red pepper & onion served with a rich tomato concasse. Topped with pine-nuts & fresh basil

Desserts

White Chocolate Cheesecake 54

Oven baked served with vanilla ice cream.

Crème Brûlée 45

Smooth creamy vanilla custard with a brittle caramelised sugar topping.

Chocolate Fondant 48

Rich chocolate cake with a warm oozing Belgium chocolate centre. Served with orange sorbet.

Peppermint Terrarium 46

Layers of creamy peppermint mousse, caramel & crumbed coconut biscuits. With salted caramel ice cream, meringue buttons and chocolate shards.

Rum Rice Pudding 46

Creamy vanilla & sultana scented Arborio rice pudding drizzled with dark rum muscovado syrup

Banana Cake 45

Chocolate, pecan & banana syrup cake served with brown bread ice cream & a rich pecan nut toffee sauce

Ice Cream & Chocolate sauce 43

Vanilla ice cream served with our delicious home made chocolate sauce.

Please ask about our liqueurs, port & cognacs