

starters

smoked trout pancake	75
citrus cream cheese, baby spinach, chai dressing	
springbok carpaccio	75
horseradish crème, salsa, crispy leeks	
peppadew poppers	75
feta, thyme & biltong mayo	
duck rillettes	75
confit croutons, blueberry yoghurt	
thai fish cake	75
chilli, lime, coriander yoghurt	
haloumi salad	75
lemon & herb vinaigrette	
prawns	75
sambuca, pasta	

mains

chicken roulade bacon, parmesan crème	125
beef shortrib honey & sesame glaze	185
prawn & chorizo penne sundried tomato pesto	125
moroccan lamb mint & harissa yoghurt	185
duck breast cape gooseberry & red wine	185
catch of the day lemon butter	125
ostrich fillet green peppercorn & brandy sauce	185
stuffed sweet peppers (v) basil pesto	125

served with mediterranean cous cous
or
spring potatoes & salad

for further vegetarian/vegan options please chat to the chef

afters

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| chocolate ganache tart | 52 |
| with caramelised orange & van der hum coulis | |
| white chocolate & raspberry tart | 52 |
| with summer berries, cream & berry coulis | |
| apple & almond crumble | 52 |
| with apple & cinnamon compote, toasted almonds & caramel cream | |
| crème brûlée | 52 |
| a traditional favourite | |
| chocolate brownie | 52 |
| with ice cream, pecan nuts & chocolate sauce | |
| cheesecake of the day | 52 |
| with whipped cream | |
| cake of the day | 52 |
| with whipped cream | |
| ice cream | 52 |
| with berry coulis or chocolate sauce | |
| naughty coffee | 52 |
| extra shot of naughtiness +25 | |