



WINTER MENU

Jerusalem artichoke soup with cardamom cream swirl
Starter:R70 Main:R85

Catalan fish and mussel soup
Starter:R80 Main:R105

Roasted beetroot, fried halloumi and almond salad with a ginger citrus drizzle
Starter:R95 Main:R150

Garden & herb salad with feta, olives, pumpkin seeds and fresh mint drizzle
Starter:R85 Main:R145

Mushroom and spring onion potsticker dumplings with black vinegar dipping sauce
Starter:R80 Main:R135

Mini beef pies with aromatic peaches
R85

Slow cooked pork belly on potato mash, with maple thyme glazed parsnips, spinach purée and quince jus
R185

Roasted butternut with lentil & goats cheese topped with rocket and balsamic walnut drizzle
R170

Grilled Kingklip with lime coconut sauce & crispy wafer chips
R185

Moroccan lamb shank with basmati rice and sweet spicy roasted vegetables
R285

Oxtail stew on creamy samp with griddled green beans
R185

Creamy sun dried tomato and basil chicken breast on a chickpea, aubergine and red pepper salad
R175

DESSERTS - R70

Warm self saucing chocolate cups
Baked fresh orange pudding with crème anglaise
Home-made vanilla / coffee ice cream with chocolate sauce

Please let our kitchen know of any dietary requirements.

A standard 10 % gratuity fee will be added to tables of 8+ guest.