



## STARTERS

### SALDANHA BAY OYSTERS

New potato fondant, pickled cucumber, caviar, squid ink aioli, oyster emulsion

130 (or served natural 35 each)

### HEIRLOOM TOMATOES (VEGAN)

Gazpacho sorbet, tomato consommé, basil compressed cucumber, crostini

95

### VARIATIONS OF SUMMER FIG

Home-made soft cheese, pickled mustard seeds, poppy seed crisp

95

### GRASS-FED BRAISED BEEF CHEEK

Roasted peas, grilled mango, acidulated apple, dried apple, pancetta

120

### WILD ATLANTIC PRAWNS

Chorizo, sweet corn, lime, sorghum, pickled shallot

195

### SEA BASS CEVICHE

Avocado mousse, samphire, black watermelon, chamomile & brown butter dressing

120

## MAINS

### PUMPKIN RAVIOLI

Asparagus, pickled shiitake, basil pesto, pumpkin seeds, parmesan, sage butter

210

### FREE-RANGE OAK VALLEY PORK

Pork wontons, crackling, celeriac, peach, nan prick dressing

220

### LIGHTLY CURED, GRILLED LINE-CAUGHT HAKE

Cape Malay curry sauce, smoked snoek croquette, pickled mussels, apricots, raisin crème fraîche

230

### GRILLED VENISON LOIN

Parsnips, pickled brussel sprouts, purple basil, granola, chili chocolate jus

280

### GRASS-FED BEEF FILLET

Roasted onions, potato rosti, braised beef faggot, pomegranate gastrique

275

### DUKKHA ROASTED AUBERGINE (VEGAN)

Heirloom carrots, kale pesto, smoked aubergine & tahini purée

170

## SIDES • 65

### TRIPLE COOKED HAND-CUT CHIPS

Braai salt, chakalaka

### HEIRLOOM BEETS FROM OUR GARDEN

Orange crème fraîche

### TENDERSTEM BROCCOLI

Chipotle sauce, chilli roasted peanuts

### BROWN BUTTER ROASTED CAULIFLOWER

Hazelnuts, pear, oregano

### ROASTED SWEET PEPPER & BUTTERNUT SALAD

Mixed baby greens, smoked feta, pumpkin seeds, pomegranate, tarragon dressing

*A 12.5% discretionary service charge will be added to tables of 8 persons or more.*

## DESSERTS

### ALMOND MILK PANNA COTTA · 85 (VEGAN)

Black berry curd, mint granita, gin marinated blueberries, strawberry "chocolate"

### BAKED GUAVA CHEESECAKE · 95

White chocolate crème, tarragon & mango frozen yoghurt

### PRALINE & ORANGE SPONGE · 90

Praline crème, sorghum popcorn, horlicks ice cream.

### WHITE PEACH BAVAROIS · 90

Raspberry & lemon thyme sorbet, honey- poached peach, raspberry jelly

### DARK CHOCOLATE & PASSION FRUIT FONDANT · 120

Buffalo milk ice cream, double fermented Valrhona chocolate aéro

*(Allow 15 minutes)*

### SOUTH AFRICAN CHEESES · 150

Dalewood brie, Hilton blue, Smoked stanford, Belnori Phantom forest goats cheese, aged boerenkaas, Herbed lavosh, preserved ginger, rhubarb compote, grapes

## FRIANDISES

### LEMON THYME & POPPY MADELEINES · 60

Brown butter ice cream . *(Allow 15 minutes)*

### HANDMADE VALHRONA CHOCOLATE BONBONS · 70

### HOMEMADE NOUGAT · 50

Ask your waiter for our featured flavour