

## Fern Hill Classics

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### Fresh Trout

R140

Local rainbow trout fillet on a bed of baby marrow spaghetti. Served with roast tomatoes, fries, crispy capers and caper cream reduction.

### Beer Battered Jumbo Hake

R95

Served with mushy pea puree, tartare sauce and fries.

### Norwegian Salmon

SQ

With green beans, fondant potato, pea puree, crisp garlic shavings and hollandaise sauce.

### Sole Colbert

SQ

Gratinated Sole filled with mushrooms, creamy thermidor sauce and topped with parmesan. Served with parsley and lemon new potatoes and seasonal vegetables.

### Tandoori Chicken

R130

Spicy chunks of Tandoori chicken served on a bed of courgette and red onion with naan bread. Topped with minted yoghurt and toasted cashew nuts.

### Crispy Pork Belly

R150

Cider pickled apples, potato pave, seasonal vegetables, apple puree, apple crisps, honey and mustard sauce.

### Fern Hill Lamb Curry

R150

Served with sambals and a poppadum.

### Lamb Shank

R170

600g tender shank served with buttery mashed potatoes, pea and mint puree, and seasonal vegetables.

### Oxtail / risotto

R120

Deboned oxtail with red wine and mushroom risotto, pearl onions and cannellini beans

## Grills

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### 300g Fillet

R150

Tender beef steak topped with crispy back bacon, feta and roast tomatoes. Served with Béarnaise sauce and chips.

### 400g Ribs

R120

Basted with our sticky marinade and served with a side salad and chips.

### 300g Aged Sirloin

R150

Served with roast bone marrow, blistered tomatoes and sweet potato chips. Served with red wine and mushroom sauce

### Steak Diane

R150

Tender rolled fillet medallions cooked into mushroom, cream and brandy sauce. Served with sautéed new potatoes, broccoli and pea puree.

## Homemade Pasta

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### Tagliatelle

R130

Tossed with local chorizo, tomato and basil sauce, shelled prawns, garlic, tomatoes and seared mushrooms.

### Tagliatelle (v)

R80

Homemade pasta tossed with olives, tomatoes, homemade pesto, feta and mushrooms.

### Duck Tagliatelle

R130

Crisp shredded confit duck, tomato and basil sauce, parmesan cheese and roasted onions.

# Vegan

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## Burger

R80

Beetroot and lentil patty topped with caramelised onions, roast tomato, mushrooms, avocado (seasonal) and garlic 'martaonnaise'. Served with sweet potato fries.

## Green Pasta

R90

Pasta tossed with garlic, broccoli, basil pesto, toasted cashew nuts, spinach and baby marrow ribbons. Sprinkled with nutritional yeast.

## Brinjal Lasagne

R80

Layers of grilled brinjal with tomato and basil sauce, spinach pasta, basil pesto and vegan mozzarella cheese. Served with a side salad.

## Chickpea and Lentil Curry

R85

Spicy, filling curry served with steamed basmati rice, sambals and poppadum.

## Herb Flatbread

R80

Herbed flatbread topped with hummus, chick pea tofu, sundried tomato, olives, pickled mushrooms and cucumber ribbons. Drizzled with dill vinaigrette.

## "B"LT

R70

Triple decker seed bread sandwich with grilled tofu, lettuce and grilled tomato. Layered with garlic martaonnaise and pickled onions.

# Discount

## TAKE ADVANTAGE OF OUR SPECIALS

There are fantastic gourmet specials that run through the week here at The Snooty Fox.

Every Tuesday	Every Thursday	Every Friday	Every Saturday	Every Sunday
<b>10% off</b>	<b>20% off</b>	<b>Booking Essential</b>	<b>ONLY R99</b>	<b>Booking Essential</b>
Pensioner discount off at lunchtime.	Ladies night in the Snooty Fox. For groups of 4 or more ladies 20% will be taken off total bill.	Curry Night - booking essential for this popular evening filled with mouth watering curries and sambals. Homemade complimentary Kulfi finishes off the meal perfectly.	Our gourmet burger and craft beer or Savannah Dry special.	We host the best carvery in the Midlands. Booking essential for this sold out lunch.