



## BREAKFAST

served all day

### Chelsea Breakfast Bowl

R92

Vanilla Seed Yoghurt, Honey-Roasted Cashew Nut  
& Mixed Seed Granola, Berry Coulis, Fresh Seasonal Fruit

*Only using the best seasonal fruits available!*

\* \* \* \* \*

### TRY OUR BANTING FRIENDLY VERSION

R106

Granola of Spiced Almonds, Coconut Flakes, Hazelnuts, Pecan Nuts and Sunflower Seeds, Fresh Seasonal Berries & Berry Coulis *\*contains xylitol*

### Raspberry, Apple & Coconut Oatmeal

R96

Rolled Oats, Sunflower Seeds, Linseeds & Chia Seeds,  
Coconut Milk, Raspberry, Apple and Ginger Compote,  
Dates and Honey

### Caramelised Banana & Pecan Streusel Flapjacks

3 Fluffy Beer Flapjacks, Caramelised Bananas, Mascarpone  
Topped with a sprinkling of Pecan Streusel

R110

### Add Crispy Bacon

+ R32

*“Sing a Song of Sixpence, a Pocket full of rye”*



## SIGNATURE 'BENEDICTS'

Eggs Be.Licious R78

Two Poached Eggs, Hollandaise Sauce & Confit Baby Tomatoes  
Ciabatta Toast or Toast of your choice (V)

Crispy Bacon +R32

Smoked Rainbow Trout +R54

Eggs Be.Lean \* *banting friendly* R98

Two Poached Eggs, Yoghurt Hollandaise, Confit Baby Tomatoes  
Truffled Aubergine & Mushroom Rosti (V)

Crispy Bacon +R32

Smoked Rainbow Trout +R54

Eggs Be.Oriental & Lean \* *banting friendly*

Two Poached Eggs, Umami Hollandaise on a warm bed of R98

Pan-fried mixed Exotic Mushrooms & Buttery Edamame Beans (V)

Sesame-Crusted Crispy Bacon +R32

Smoked Rainbow Trout +R54

Green Eggs & Ham R98

Dijon-brushed Sourdough Toast, Two Poached Eggs,  
Fresh Basil Hollandaise, Pan-Crisped Hickory-Smoked Ham  
& Fresh Baby Rocket Leaves

\* Eggs are FREE-RANGE from happy chickens

\* Gluten free \* *Gluten free Low Carb Toast Supplement* R6

*"Four & Twenty Blackbirds Baked in a Pie"*



## EGGS FOR BREAKFAST

\* Eggs are FREE-RANGE from happy chickens \*

### Shake-a-Leg Shakshuka

R118

Two Poached Eggs, Spicy Tomato Sauce, Pan-fried Bratwurst Sausage (pork), Cheesy Cream Sauce, Wilted Baby Spinach, Tempura Kale Leaves, Ciabatta Toast or Toast of your choice

### Breakfast Tartine

R118

Brioche Toast brushed with Truffle Butter & Local Brie, Pan-Fried Porcini, Tender Baby Spinach, Avo (seasonal), Tangy Tomato Currant Relish & Soft Poached Egg

*Beer Pairing: Citizen Alliance American Amber Ale*



## CREATE YOUR OWN

### Four & Twenty Scramble

R32

2 eggs scrambled with a little butter & cream

Fried egg

R12 each

Poached egg

Boiled egg

### FRESHLY BAKED BREAD *served fresh or toasted*

Ciabatta

R12 *per 2 slices*

Sourdough

R12 *per slice*

Wholewheat Multi-seed \*dairy

R12 *per slice*

Rye – Buttermilk 70% \*dairy

R12 *per slice*

Gluten-free Low Carb Seeded \*eggs & dairy

R18 *per slice*

Butter Croissant

R24

*“When the Pie was opened, the Birds began to Sing”*



## CREATE YOUR OWN

CRISPY Bacon	R32
Bratwurst Sausage PORK <i>pan-fried</i>	R46
Chicken Breast FREE RANGE <i>pan-fried</i>	R32
Cured Meats	R34
Prosciutto	
Coppa	
Beef Bresaola	
Spicy Chorizo SLICED <i>pan-fried until crisp</i>	R32
Pancetta pieces <i>pan-fried until crisp</i>	R32
Hickory Ham SOFT or PAN-CRISPED	R28
Smoked Rainbow Trout ribbons	R54
Hollandaise Sauce	R36
‘Chillicious’ Fresh Chilli Sauce	R14
Avo SLICED (when in season)	R28
Confit Baby Tomatoes	R16
Caramelised Onions	R16
Portobellini Mushrooms <i>pan-fried</i>	R24
Mature Cheddar	R30
Boerenkaas <i>matured for 6 months</i>	R30
Gorgonzola	R34
Brie SLICED	R32
Feta <i>Danish-style</i>	R18
Cream cheese	R30
Belnori Goats Chevre <i>creamy &amp; mild</i>	R48

*“Was not that a dainty dish to serve before the King?”*



## LUNCH served from 12pm only

### Four & Twenty Mussels ‘en-papillote’

R138

Black mussels steamed in a broth of spicy coconut milk, garlic, lemongrass, chilli & ginger, crispy fried leeks, coriander served with herbed pain d’epi

*‘En-papillote’ — enclosed in a parchment bag with aromatics, baked in a hot oven. The fragrant, moist heat is trapped & gently cooks what’s inside, infusing it with flavour.*

*When presented, an enticing cloud of aromatic steam is released. Perfection.*

*‘Pain d’epi’ — Wheat stalk shaped, classic French bread*



### Cheeky Chicken Burger Grilled Free-Range Chicken Breast, Sliced Avo, Caramelised onion & Rocket

on our VERY OWN Home-Baked Caramelised Onion Bun

Served with an option of

Rosemary Potato Wedges & Basil Aioli R142

OR Tempura Tenderstem Broccoli & Basil Aioli. R152

OR Baby Green Salad R152

*TRY OUR BANTING-FRIENDLY*

### Cheeky Chicken ‘Burger’

R148

Grilled Free-Range Chicken Breast, Sliced Avo, Caramelised onion & Rocket served with either

Tempura Tenderstem Broccoli & Basil Aioli

OR Baby Green Salad

*Burger Wine pairing: Kleinood Katherien Rosè*

*“The king was in the counting-house  
Counting out his money”*



## Cream of Italian Tomato Soup R85

Silky Smooth Roasted Tomato Soup  
topped with Mascarpone, Pine Nut and Olive Crumble  
and served with home-baked pain d'epi brushed with herb butter

*\*contains gluten & dairy*

*'Pain d'epi' — Wheat stalk shaped, classic French bread*



## Man-Sized Fish Cakes Golden & Crispy R135

with a Sultry Trio of Dipping Sauces

Sweet Red Pepper & Chilli Jam

Homemade Tartare Sauce

Chive & Lime Hollandaise

& Tender Mixed Leaves, Sweet Red Onion and Apple salsa

## Steak & Pepper Pie R165

Wrapped in home made all-butter-Puff Pastry  
Served with a Side Green salad, Onion Fondants &  
Tangy Tomato Relish

### ON THE SIDE

Baby Green Salad R42

Tender Mixed Leaves, Cucumber, Celery, Apple

Add Sliced Avo + R28

Add Danish Feta + R18

Tempura Fried Tender-stem Broccoli R42

Honeyed Aubergine Tempura Fries R38

Rosemary Potato Wedges R42

served with Basil Aioli

*"The Queen was in her parlour,  
eating bread & honey"*



## SALADS

Wynberg Waldorf Salad (V) R118

Tender Mixed Leaves, Julienne Apples, Shaved Celery, Red onion, Gorgonzola,  
Smoked Pecan Nuts, Sumac-dusted Croutons, Honeyed Aioli & Balsamic Beads

Add Pan-fried Free-Range Chicken Breast R144

*Wine pairing: MARVELLOUS White Blend*

Spring Salad of Lentils & Aubergine (V) R96

Warmed Salad of Lentils, Roasted Aubergines,  
Cumin, Griddled Artichokes, Blistered Baby Tomatoes,  
Danish Feta, Baby Leaves & Rocket, Red Onion  
& Red Wine Vinegar Vinaigrette

*Wine pairing: Silvermist Sauvignon Blanc - Organic*

**\*NEW** Quirky Quinoa Salad with a little kick R118

Harissa-Spiced Quinoa with Spring Onions & Chorizo,  
Courgette Ribbons, Danish Feta, Orange Segments,  
Wild Rocket & Tender Mixed Leaves with an Orange Vinaigrette

Add Pan-fried Free-Range Chicken Breast R144

*Wine pairing: Spider Pig Brozay Rose*

Spicy Calamari Salad R148

Mango & Chilli Flash-Fried Local Calamari, Avo (seasonal),  
Confit Garlic, Goat's Cheese, Spring Onion, Macadamia Nuts, Tender Mixed Leaves

*Wine pairing: Beaumont Family Wines Chenin Blanc*

*“The maid was in the garden,  
hanging out the clothes”*



## SANDWICHES

<b>Croque Madame à la Four and Twenty</b>	R96
Sourdough Toast spread with Dijon Mustard, Béchamel Sauce, Hickory Ham, Gruyere Cheese & Grilled to perfection, Topped with a Peppery Baby Leaf & Salad & Pickled Red Onions	
Top with a Perfectly Poached Egg	+R12

### Avo Sumptuous

Smashed Avo, Crispy Bacon, Balsamic Glaze

Toast of your choice	R88
Butter croissant	+R12

### Veggie Sumptuous (V)

Chunky White Bean Spread, Caramelised Onions,  
Buttered Kale & Edamame Beans, Danish feta, Balsamic Glaze, Crunchy Pumpkin & Sunflower  
Seed Sprinkle

Toast of your choice	R78
Butter croissant	+R12
Top with a Perfectly Poached Egg	+R12

### Chicken Mayo... Free-Range & Fancy!

Pan-Fried Free-Range Chicken Breast  
coated in Honey & Mustard Aioli on Toasted Ciabatta  
Sliced Avo & Wild Rocket

*Wine pairing: Constantia Royale Sauvignon Blanc*

### Rainbow Trout Open Sarmie

Local Smoked Rainbow Trout, Avocado & Yoghurt Puree, Marinated Cucumber Ribbons,  
Zesty Tomato Salsa,  
Micro-green Salad Cress served on two slices of toasted rye

*Wine pairing: Spiderpig 'Brozay' Rosè*

*\*Gluten free Low Carb Toast Supplement (instead of Rye)* +R6

*"Along came a Blackbird and pecked off her nose!"*





## FRESHLY BAKED

### FOUR & TWENTY SCONES

#### Classic Vanilla Bean Scone

served warm with Butter, Chantilly Crème &  
a choice of one of our Home-made Seasonal Fruit Preserves

R58

*Strawberry, Raspberry & Apple Jam*

*Citrus Marmalade*

*Lemon Curd*

*Lime Curd*

*Kumquat Preserve*

*Granadilla Curd*

#### Savoury Scones

served warm with butter & relishes

*-Onion Marmalade & Beetroot, Orange & Chilli Relish-*

#### VEGGIE SCONE

R60

Caramelised Onion, Danish Feta, Spinach & Thyme (V)

#### BACON SCONE

R64

Bacon, Boerenkaas & Chives

### FOUR & TWENTY MUFFINS

*served warm with butter*

NEW\*

Blueberry Muffin topped with Almond Streusel

R36

Banana Muffin topped with Cocoa Streusel

R34

Bran Muffin topped with Pecan Streusel

R36

Buttermilk, wheat flour, wheat bran, wheat germ,  
honey, molasses, poached apple, raisins, pumpkin seeds,  
flax seeds & pecan nuts



SOMETHING SWEET  
from our Pastry Chefs...

Croissant 'Bread & Butter' Puds

butter croissant layered with lightly spiced crème anglaise,  
dark Valrhona chocolate, toasted flaked almonds,  
vanilla & caramel swirl ice-cream

R65

Ice-cream & Sorbets \* Home-churned

R30 per scoop

ICE CREAM

Raspberry Ripple, Vanilla Bean & Rose  
Chocolate with Brownies & Nougat  
Vanilla Bean & Caramel Swirl

SORBET

Raspberry, Mango & Coconut  
Apple Cider

Affogato Indulgence

R52

Shot of Espresso, Vanilla Bean & Caramel Swirl Ice-cream  
Toasted Flaked Almonds & 70% Dark Chocolate Shards

Oh, GO ON!

Add Amaretto + R28  
Add Caramel vodka + R28



## Cakes & Pastries

*All cakes & pastries are subject to availability*

### Rooibos, Caramel & Honey Mini Cake R65

rooibos sponge cake, honey cream cheese icing, redepreso caramel

### Hazelnut Opera Slice R65

almond sponge, hazelnut praline, Italian buttercream  
dark chocolate cremeux, azelia mousse

### Dark Chocolate, Sesame & Miso Tart R65

chocolate sesame biscuit base, baked chocolate tart,  
miso & caramelia mousse, chocolate sesame tuilles

### Peanut Butter Brownie \* GLUTEN FREE \* R42

dark chocolate brownie, peanut butter mousse,  
dark chocolate ganache, roasted peanut brittle

### Red Velvet Cheesecake R58

chocolate biscuit, raspberry puree, fresh raspberries

### Cape Malay 'Boeber' Choux Puff R32

filled with silky cardamom & cinnamon bark crème pat

### Guava & Strawberry Shortcrust Pie R65

Mommy Linda's shortcrust tartlet, guava & strawberry compote  
served warm with vanilla crème anglaise

### Coco-choco-berry Fudge Bar R38

\* GLUTEN FREE & VEGAN-FRIENDLY \*

dark Chocolate, Raspberry, Coconut & Cacao Nib Fudge

### Cappuccino Cupcake R36

coffee cupcake, dark chocolate moussey-ganache,  
espresso butter icing, toasted foam

### Ricotta, Almond & Lemon Tartlet \* GLUTEN FREE \* R45

Moist, citrusy torte topped with a crispy almond mosaic

### Shutupyourface R65

chocolate cake, coconut biscuit,  
peppermint & caramel mousse, marshmallow & caramel centre