

autumn | winter '17

| soup |

textures of pumpkin (v)

baked butternut cheesecake croquette | cumin cream cheese | pine nut crumble | ginger meringue

spicy tomato shorba

panko crusted peri peri prawns | chakalaka ragout | coriander yoghurt | herbs | masala flatbread

| salad |

citrus, salt & mint salad (v)

poached tomatoes | charred courgettes | crispy artichokes | rosemary | lemon | salt fried seeds

warm barley

whipped chevre | hazelnut | crispy mushrooms | olive tapenade | slow roasted garlic | pancetta crisps

| mains |

6 hour braised beef cheeks

white bean & samp cassoulet | chorizo crumbs | oxtail bitterballen | pecorino wafer | greens | plum, orange & spice jus

line fish

spicy almond romesco | charred greens | lyonnaise potato | lemon | salsa verde

polenta (v)

polenta, lentil & leek pave | red pepper cream | baby vegetable garden | confit garlic oil | raw hazelnut

| cheese |

whiskey & cheese

gorgonzola crumble | jack daniels popcorn | charred harvest fruit | "tobacco" honey | almonds

baked camembert

cumin phyllo baked camembert | beetroot, berry & shiraz compote | pear | rosemary biscotti | gluhwein

| sweet |

chocolate

valrhona rosemary ganache | red fruit | black pepper meringue | buchu shortbread | citrus

pudding

warm quince malva pudding | good sport & linzer cake ice cream | hazelnut anglaise | linzer crumbs

2 course menu | R295 |

3 course menu | R385 |

4 course menu | R470 |

5 course menu | R550 |