

À la carte

raviole: wild mushrooms & ricotta, seared shiitakes and truffled fontina cream ~ 88

eikendal janina unwooded chardonnay 2018~ 46

seared wild prawns: de-shelled & grilled, chili roasted pineapple, lime & coconut sugar, curry oil ~ 135

Foodbarn "the hoek" chenin blanc/chard 2017 ~ 64

flash fried baby squid: avo pulp, aioli, ponzu and lime cheek ~ 118

Rickety Bridge Chenin Blanc 2018~ 45

steak tartare : hand chopped, foodbarn tartare sauce, nasturtium paste, croutons ~ 95

ataraxia chardonnay 2017~ 125

mains

ethically caught fish, soft pecorino polenta, mild harissa sauce, virgin olive oil ~ 262

eikendal chardonnay 2017~ 86

risotto with tomatoes, basil, parmesan & asiago, mustard seed mascarpone ~ 137

add grilled shelled prawns ~ 215

lomond "bella donna" SMV 2016 ~ 84

lamb rack: roasted with crumbs and sliced: medjool date & rooibos purée, sweet butternut samosa, yoghurt & rich cumin jus~ 288

migliarina syrah 2015~ 66

beef fillet: potato beignet, sautéed wild mushrooms, peppery wild leaves, rich brandy & mushroom scented jus~ 298

eikendal classique 2015~ 135

garden salad ~ 47

mashed potato fritter (serves 1) ~ 28

french fries (serves 1) ~ 29

vegetable of the day (serves 1) ~ 29

palate cleanser: boozy drinking sorbet ~ 26

desserts

strawberries & rhubarb

fresh strawberries, rhubarb fondue, rosemary cream, vanilla s'mores, verbena meringue shard & strawberry milk sorbet ~ 90
vondeling "sweet carolyn" 2016 (glass) ~ 72

homemade sorbets

with honey roasted oats & nuts, and fresh fruit
choose 3 flavours:
pineapple, peach, farm yoghurt, blackcurrant, coconut, bergamot tea ~ 70
colmant brut rosé (glass) ~ 60

chocolate "pavé"

hazelnut & cacao dots, white chocolate & cereal rock, honeycomb and coconut ice cream~ 95
muratie cape ruby (glass) ~ 42

berry gratin

fresh figs & berries, gratinated in almond sabayon, tulle, hibiscus & condensed milk sorbet ~ 95
beaumont "goutte d'or" 2015 (glass) ~ 70

cheese

artisanal cheeses with home-made preserves, crackers and bread ~ 125
miles mossop "kika" 2017 (glass) ~ 80

raspberries

raspberry honeyed brioche, vanilla chiboust, brik, jasmine sorbet ~ 95
opstal hanepoot 2016 ~ 50