



Dinner Menu R545 p/p
Foxcroft bread, 2 Tapas, 1 Main course, 1 Dessert

Foxcroft Oyster R30

First

Yellowfin Tuna, salsa macha, whipped avocado, jalapeno, tostada
Guinea Fowl ballotine, chicken skin, dill, pickled beets, sage sablé
Carrot hummus, roasted feta, shaved carrot, Baharat, lavash

Second

West coast mussels, pickled squid, succotash, mayu oil, mussel chowder
Pressed Chicken Thigh, mushroom, celeriac, spiced quince
Tandoori turnips, lemon pickle, curry leaf, goats labneh, chickpea crisp

Main course

Sustainable linefish, sweet potato, fennel relish, chorizo, smoked tomato velouté
Oak Valley pork belly, kimchi, charred cabbage, spicy peanuts
Karoo lamb, Jerusalem artichoke, spiced apricot, burnt onion, buckwheat

Dessert

Malt Cake, caramel banana, Kidavao 50%, malted milk
Pear, poached & roasted, Bostock, honey, rooibos, crème fraiche
Aged Boerenkaas, Forest Phantom, mushroom, quince, oat biscuits

- A discretionary service charge of 12% will be added to your bill.
- Please inform your waiter of any serious dietary restrictions or allergies.
- Foxcroft is a non-smoking restaurant, including E-cigarettes.