

KUDUGRILL



SNACKS

- Grilled potato flatbread, coppa, wild garlic **6**
- Carlingford oyster, raspberry mignonette **3.5 each**
- Chicken thigh skewer, salsa verde **4 each**
- Padron peppers, labneh **6**
- Chicken liver parfait, grilled sourdough, cherries **7**
- Kalahari spiced biltong **7.5**

BRAAI

- Hispi cabbage, mushroom xo, celeriac **15.5**
- Mauve aubergine, black garlic, smoked yoghurt **16**
- Pork chop, monkey gland sauce **22**
- Barnsley chop, tzatziki, balsamic glaze **27**

STARTERS

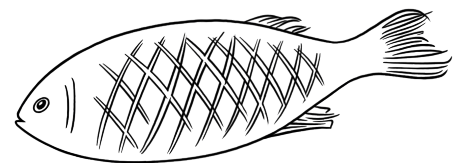
- Braaiied tropea onion, piquillo peppers, whipped brie **11**
- Citrus cured sea trout, shiso, coconut, jalapeno **12**
- Harissa beef tartare, crispy shallots, coriander **12.5**
- Burrata, grilled peach, elderflower, tarragon **13**
- Grilled prawns, peri peri sauce **16.5**

FEAST (FOR 2 OR MORE)

- Whole black bream, zhug butter rotis **22.5 p/p**
- Dry aged ex dairy prime rib, beer pickle onion, treacle bordelaise (800g) **35 p/p**

SIDES

- Baby spinach salad, yuzu, truffle, parmesan **5.5**
- Marinated tomatoes, horseradish, thai basil **5.5**
- Courgettes, caper raisin puree, smoked onion **5.5**
- Beef fat crispy fingerling potatoes **6**



DESSERTS

- Melktert choux bun, jasmine ice cream, kumquat **8.5**
- Banoffee, dulce de leche, nuttikrust, chocolate coconut ice cream **8.5**
- Woodruff panna cotta, english strawberries, lime meringue **8.5**