

KUDUGRILL

SNACKS

Grilled potato flatbread, coppa, wild garlic **6**

Chicken thigh skewer, salsa verde **4 each**

Padron peppers, labneh **6**

Chicken liver parfait, grilled sourdough, apricot relish **7**

Fine de claire oyster, raspberry mignonette **3.5 each**

Kalahari spiced biltong **7.5**

STARTERS

Braaied tropea onion, maitake mushroom, whipped brie **11**

Treacle cured trout, smoked piquillo peppers, prawn crackers **12**

Harissa beef tartare, crispy shallots, coriander **12.5**

Charred asparagus, burrata, wild garlic **13**

Grilled prawns, peri peri sauce **16.5**

BRAAI

Hispi cabbage, mushroom xo, celeriac **16**

Mauve aubergine, black garlic, smoked yoghurt **17.5**

Whole black bream, zhug butter rotis (for two) **22.5 p/p**

Pork chop, monkey gland sauce **22**

Barnsley chop, tzatziki, balsamic glaze **25**

Monkfish, cape malay curry, black radish **29**

FEAST (FOR 2 OR MORE)

Whole black bream, zhug butter rotis **22.5 p/p**

Slow cooked lamb shoulder, chimichurri, thai basil **28 p/p**

Dry aged ex dairy prime rib, beer pickle onion, treacle bordelaise (700g) **38 p/p**



ROASTS (ONLY SERVED ON SUNDAYS)*

Beef Rump Roast **28**

Porchetta Roast **26**

Celeriac Vegetarian Roast **24**

**All served with sweetcorn bread, crispy fingerling potatoes, grilled carrots, broccoli, fondant shallots, thyme jus.*

SIDES

Baby spinach salad, yuzu, truffle, parmesan **5.5**

Smoked & marinated tomatoes, marjoram, horseradish **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**

Yoghurt panna cotta, dressed strawberries, lime meringue **8.5**