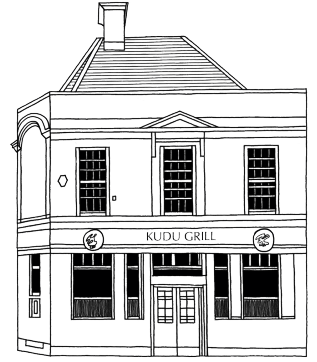


KUDUGRILL



SNACKS

Grilled potato flatbread, coppa, wild garlic **7**
Padron peppers, labneh **6**
Kalahari spiced biltong **7.5**
Smoked short rib croquettes, green goddess aioli **8**

STARTERS

Cape malay trout, smoked crème fraîche, jalapeno **12.5**
Harissa beef tartare, crispy shallots, coriander **12.5**
Onion squash, ras el hanout, burrata curds, pecan pesto **13**
Grilled prawns, peri peri sauce **16.5**

BRAAI

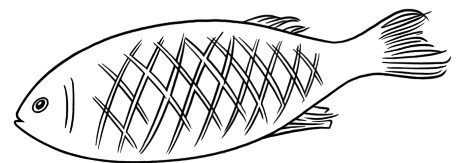
Hispi cabbage, mushroom xo, celeriac purée, wild rice furikake **18**
Pork chop, monkey gland sauce **24**
Poussin, kashmiri chilli crisp, baby gem **26**
Lamb potjie, dauphinoise, charred swiss chard **28**
Hogget barnsley chop, squash purée, balsamic **30**
Monkfish, cockles, nduja, wild garlic **30**

FEAST (FOR 2 OR MORE)

Whole black bream, zhug butter rotis, mixed leaf salad 600g **45**
Dry aged ex dairy prime rib, beer pickle onion, treacle bordelaise 800g **78**

SIDES

Baby spinach salad, yuzu, truffle, parmesan **5.5**
Spiced honey glazed carrots, ricotta **6**
Purple sprouting broccoli, tahini, smoked almond xo **6**
Beef fat crispy fingerling potatoes **6**



DESSERTS

Melktert choux bun, jasmine ice cream, kumquat **8.5**
Chocolate ganache, chocolate soil, charred marshmallow, malt ice cream **8.5**