

# 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

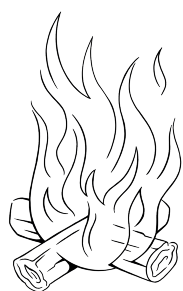
Lamb potjie, dauphinoise, charred swiss chard 28

Brill, 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



## ROASTS (ONLY SERVED ON SUNDAYS)\*

Beef Sirloin Roast 28

Pork Belly 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

Purple sprouting broccoli, tahini,  
smoked almond xo 6

Beef fat crispy fingerling potatoes 6

Spiced honey glazed carrots, ricotta 6

Cauliflower and turnip gratin, parmesan 8

## DESSERTS

Chocolate ganache, chocolate soil,  
marshmallow, malt ice cream 8.5  
Sticky toffee malva, milk ice cream 10