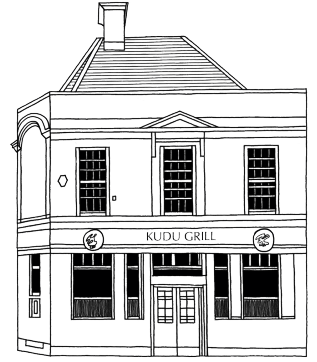


KUDUGRILL



SNACKS

- Grilled potato flatbread, coppa, wild garlic **7**
- Padron peppers, labneh **6.5**
- Kalahari spiced biltong **7.5**
- Smoked short rib croquettes, green goddess aioli **8**

STARTERS

- Treacle cured trout, gin dill pickle, apple, cucumber **13**
- Harissa beef tartare, crispy shallots, coriander **13.5**
- Burrata, trombetta courgettes, broad beans, shiso **14**
- Grilled prawns, peri peri sauce **16.5**

BRAAI

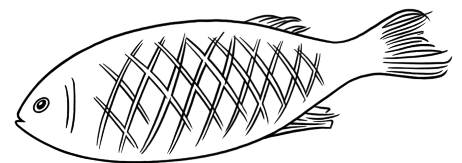
- Hispi cabbage, mushroom xo, celeriac purée, pumpkin seed furikake **18**
- Pork chop, monkey gland sauce **25**
- Poussin, kashmiri chilli crisp, baby gem **26**
- Lamb potjie, dauphinoise, charred swiss chard **28**
- Monkfish, mussels, nduja, pickled black radish **32**

FEAST (FOR 2)

- Whole black bream, cultured butter rotis, mixed leaf salad 600g **52**
- Lamb shoulder, guinness jus, mint, pink peppercorn **58**
- Dry aged ex dairy prime rib, beer pickle onion, treacle bordelaise 850g **92**

SIDES

- Baby spinach salad, yuzu, truffle, parmesan **5.5**
- Spiced honey glazed carrots, ricotta **6**
- Beef fat crispy fingerling potatoes **6.5**
- Purple sprouting broccoli, tahini, walnut xo **7**



DESSERTS

- Melktert choux bun, jasmine ice cream, kumquat **9**
- Chamomile chiffon, whipped caramel, milk ice cream, bee pollen **9**
- Chocolate ganache, chocolate soil, charred marshmallow, malt ice cream **9**

PRICES INCLUDE VAT. A 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL