
Weekly Pick: Le Riche 'Richesse' Red Blend, Stellenbosch **55**

Kudu Bread

with melted cultured butter, house cured bacon **8.5**

with melted seafood butter, almonds **9**

with both butters **14.5**

"Braaibroodjie" tartlet, tomato, pecorino, pickled shallots **6**

Peri-peri chicken heart skewers, apricot, cumin **7**

Kalahari spiced biltong **7.5**

Smoked prawn cruller, miso, pickled cucumber, dill **7.5**

Cured bream, apple, cucumber, aged malt, wakame dressing **12**

Ricotta agnolotti, wild garlic, capers, cedro lemon **14.5**

Roasted scallop, malay chawanmushi, pickled mushrooms, coral tuille **15**

African carrot, ras el hanout, goat's curd, rooibos pickled carrot **18**

Pan seared stone bass, english peas, confit lemon, dashi velouté **26**

Lamb loin, trombetta courgette, aubergine, sultana jus **27**

Braaied whole plaice, sea kale, smoked mussel velouté (for two) 1kg **29 p/p**

Tomapork chop, red pepper, chimichurri (for two) 650g **27 p/p**

Onglet, hispi cabbage, enoki mushrooms, truffled potato mousse (for two) **31 p/p**

Pommes anna, smoked yoghurt, chive emulsion **8**

Dressed escarole leaves, crème fraîche, anchovy, aleppo pepper **10**

DESSERTS

Salted chocolate ganache, sesame ice cream, chocolate crumble **9**

Tonka bean mousse, toasted coconut ice cream, cashew nut, lime **9**