

TO COMMENCE

Ham hock terrine, mustard fruit, white bean purée	55
Salad of beetroot, feta, orange and pickled walnuts	55
Foraged mushroom ragout, fine beans with hollandaise	60
Gravlax, celeriac slaw with crispy fennel	65
36-hour cured beef, chicory cress salad, ginger mayonnaise	75

TO FOLLOW

Dry aged beef fillet, beer braised onion barley, sauté kale from the garden	150
Masala crusted monk fish, coco nib lentils, pickled carrots	130
Risotto of braised lamb, parsnips, mint	125
Plum tomato tart, mascarpone, beetroot crisps with balsamic	100
Thyme roasted chicken breast, parmesan polenta, spinach puree	125
Roasted cauliflower risotto, confit onions and warm chocolate jelly	105
Maple glazed duck breast, crushed new potatoes, butternut puree and sauté greens	150

TO SHARE

Buttered carrots	30
Honey glazed parsnips	30
Minted new potatoes	30
Confit onion and fine beans	30

TO FINISH

Lemon Assiette ~ a shot of limoncello liqueur ~ lemon tart with lemon sorbet ~ lemon cream meringue tower with raspberries	55
Chocolate Espresso Fondant ~ with cherry compote and black pepper frozen yoghurt	55
Fynbos Honey Parfait ~ with strawberries and balsamic syrup	55
Chocolate & Hazelnut Dacquoise ~ with salted caramel ice cream and orange syrup	55
Pinotage Poached Pear ~ with gorgonzola and Belgian chocolate "truffles" and a fig and almond brownie	55



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