



The menu is all great to share

Snacks	Mosbolletjies	£5
	<i>With whipped butter</i>	
	Mother-in-law masala flatbread	£4
	<i>Carrot molasses</i>	
	Buttered flatbread	£3.5
	White bean 'hummus'	£4.5
	<i>Onion caramel, black onion seed, crispy shallots, dill</i>	
Plates	White bean 'hummus' & curried braised beef shin	£8.5
	<i>Crème fraiche, curry leaves, achar</i>	
	Bitter leaf winter salad	£7
	<i>Deep fried crispy sweet potato & sweet potato skins, blood orange dressing, parmesan</i>	
	Braai tomapork	£22
	<i>Pineapple pele pele, parsley toum</i>	
	Peri peri chicken - half	£17
<i>Frisee lettuce, preserved lemon & cep mushroom dressing</i>		
Sides	Charred red cabbage khitchri	£11.5
	<i>Dates, crispy shallots, cashew nuts</i>	
	Caramelised aubergine	£13
	<i>Bird's Eye & ancho chilli jam, labneh, seaweed & smashed cucumber</i>	
	Braai sea bream – cooked whole	£22
	<i>Rhubarb nam jim</i>	
	'Morogo'	£4.5
<i>African style greens (kale, chard), crispy chickpeas, sheba, hellfire oil</i>		
Dessert	Curry butter fries with house mayonnaise	£4
	Achar – pickles	£1.5
	Miso malva pudding V	£7
	<i>Stout ice cream, stout toffee sauce</i>	
	Peppermint Crisp tart	£7
	<i>Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp</i>	
	Chocolate sorbet Vg	£6.5
Blood orange sorbet Vg	£6	
After dinner drink	Amarula (SA Baileys)	£5.5
	Pedro Ximenez sherry (Spain)	£5
	OB milk washed punch	£8.5
	Vergelen Semillon straw wine (50ml)	£6
	Bain's Cape Mountain whisky	£4

**We kindly require your table back after:
90 mins for 2ppl : 120 mins for 3-5ppl :
135 mins for 6-7 : 150 mins for 8+ppl**

If you have any dietary requirements please ask what dishes would be suitable. We will always try to help.

Notes on a menu

Mosbolletjies = soft, sweetened bread from wine regions of SA

Mother-in-law masala spice = a unique spice blend from Durban

Achar = spicy pickle

Braai = BBQ

Pelepele = SA spicy relish

Khitchri = a spiced rice and split pea dish

Nam jim = Thai chilli dipping sauce

Sheba = spicy tomato sauce

Malva pudding = South African warm sponge made with apricot jam

Peppermint crisp tart = a SA dessert made using the popular SA chocolate bar, Peppermint Crisp. It's a layered dessert, a bit like a minty tiramisu

Our Peppermint crisp tart does now contain gelatine