



**The menu is all great to share**

<b>Snacks</b>	Mosbolletjies	£5
	<i>With whipped butter</i>	
	Mother-in-law masala flatbread	£4.0
	<i>Carrot molasses</i>	
	Buttered flatbread	£3.5
	White bean 'hummus'	£4.5
	<i>Onion caramel, black onion seed, crispy shallots, dill</i>	
	Charred purple sprouting broccoli & radicchio	£7
	<i>Burrata, miso, mosbolletjies breadcrumbs</i>	
<b>Plates</b>	Braai pork rib eye	£20
	<i>Chakalaka, burnt radicchio, curry &amp; kombucha dressing</i>	
	Peri peri chicken - half	£17
	<i>Hibiscus vinegar, Babylonstoren olive oil</i>	
	Caramelised aubergine	£13
	<i>Bird's Eye &amp; ancho chilli jam, labneh, seaweed &amp; smashed cucumber</i>	
	Roasted masala red snapper – cooked whole on the braai	£22
	<i>Aubergine atchar</i>	
<b>Sides</b>	'Morogo'	£4.5
	<i>African style greens (kale, chard), crispy chickpeas, sheba, hellfire oil</i>	
	Curry butter fries with house mayonnaise	£4
	Geelrys	£4
	<i>Jasmine rice, sultanas, crispy shallots</i>	
	Atchar – pickles	£1.5
<b>Dessert</b>	Miso malva pudding V	£7
	<i>Stout ice cream, stout toffee sauce</i>	
	Peppermint Crisp tart	£7
	<i>Chocolate cake, cream cheese &amp; dulce de leche, cream, Peppermint Crisp</i>	
	Chocolate sorbet Vg	£6.5
	Blood orange sorbet Vg	£6
<b>After dinner drink</b>	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

Atchar = spicy condiment/pickle

Chakalaka = spicy bean, pepper & tomato relish

Braai = BBQ

Sheba = spicy tomato sauce

Geelrys = yellow rice and sultanas

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