



The menu is all great to share

Snacks

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| Mosbolletjies | £5 |
| With whipped butter | |
| Mother-in-law masala flatbread | £4.0 |
| Carrot molasses | |
| Buttered flatbread | £3.5 |
| White bean ‘hummus’ | £4.5 |
| Onion caramel, black onion seed, crispy shallots, dill | |
| Charred purple sprouting broccoli & radicchio | £7 |
| Burrata, miso, mosbolletjies breadcrumbs | |

Plates

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| Braai pork rib eye | £20 |
| Chakalaka, burnt radicchio, curry & kombucha dressing | |
| Peri peri chicken - half | £17 |
| Hibiscus vinegar, Babylonstoren olive oil | |
| Caramelised aubergine | £13 |
| Bird's Eye & ancho chilli jam, labneh, seaweed & smashed cucumber | |
| Roasted masala red snapper – cooked whole on the braai | £22 |
| Aubergine atchar | |

Sides

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| ‘Morogo’ | £4.5 |
| African style greens (kale, chard), crispy chickpeas, sheba, hellfire oil | |
| Curry butter fries with house mayonnaise | £4 |
| Geelrys | £4 |
| Jasmine rice, sultanas, crispy shallots | |
| Atchar – pickles | £1.5 |

Dessert

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| Miso malva pudding V | £7 |
| Stout ice cream, stout toffee sauce | |
| Peppermint Crisp tart | £7 |
| Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp | |
| Chocolate sorbet Vg | £6.5 |
| Blood orange sorbet Vg | £6 |

After dinner drink

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| 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