



The menu is all great to share

Snacks	Mosbolletjies	£5
	<i>With whipped butter</i>	
	Mother-in-law masala amasi flatbread	£4.0
	<i>Carrot molasses</i>	
	Buttered amasi flatbread	£3.5
Plates	White bean 'hummus'	£4.5
	<i>Onion caramel, black onion seed, crispy shallots, dill</i>	
	Braai pork rib eye	£20
	<i>Chakalaka, charred Baby Gem lettuce, curry dressing</i>	
	Peri peri chicken - half	£17.5
	<i>Olive oil, herbs, hibiscus</i>	
Sides	Crispy hake	£17.0
	<i>Aubergine atchar, zasar legume</i>	
	Caramelised aubergine	£14
	<i>Bird's Eye & ancho chilli jam, labneh, seaweed & smashed cucumber</i>	
	Braai Hispi cabbage	£12.5
	<i>Sweet potato tahini, mushroom sambal, lime, crème fraiche</i>	
Dessert	'Morogo'	£4.5
	<i>African style greens (kale, chard), crispy chickpeas, sheba, hellfire oil</i>	
	Curry butter fries with mango pickle mayonnaise	£4
	Smoked jollof rice	£5.5
After dinner drink	<i>Crispy seaweed</i>	
	Miso malva pudding V	£7.5
	<i>Stout ice cream, stout toffee sauce</i>	
	Peppermint Crisp tart	£7.5
<i>Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp</i>		
Chocolate sorbet Vg		£7
	Amarula (SA Baileys)	£5.5
	Pedro Ximenez sherry (Spain)	£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

Amasi = a fermented milk, compared to cottage cheese or yogurt

Mosbolletjies = soft, sweetened bread from wine regions of SA

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

Sambal = Chilli paste

Zasar legume = pickled vegetables

Atchar = spicy condiment/pickle

Chakalaka = spicy bean, pepper & tomato relish

Braai = BBQ

Sheba = spicy tomato sauce

Jollof rice = West African rice popular in South Africa, made from peppers, spice & tomato

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