



The menu is all great to share

Snacks	Mosbolletjies <i>With whipped butter</i>	£5	
	Mother-in-law masala amasi flatbread <i>Carrot molasses</i>	£4.0	
	Buttered amasi flatbread	£3.5	
	White bean 'hummus' <i>Onion caramel, black onion seed, crispy shallots, dill</i>	£4.5	
	Small Plates		
	Braai Hispi cabbage <i>Sweet potato tahini, mushroom sambal, lime, crème fraiche</i>	£11.5	
	Crispy hake <i>Aubergine atchar, zasar legume</i>	£12.5	
Bigger Plates			
		Braai pork rib eye <i>Chakalaka, charred Baby Gem lettuce, curry dressing</i>	£20
		Peri peri chicken - half <i>Olive oil, herbs, hibiscus</i>	£17.5
	Caramelised aubergine <i>Bird's Eye & ancho chilli jam, labneh, seaweed & smashed cucumber</i>	£14	
Sides			
		'Morogo' <i>African style greens (kale, chard), crispy chickpeas, sheba, hellfire oil</i>	£4.5
		Curry butter fries with mango pickle mayonnaise	£4
		Smoked jollof rice <i>Crispy seaweed</i>	£5.5
Dessert			
		Miso malva pudding V <i>Stout ice cream, stout toffee sauce</i>	£7
		Peppermint Crisp tart <i>Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp</i>	£7
	Chocolate sorbet Vg	£6.5	
After dinner drink			
		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