



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

The menu is all great to share

Green tiger tomato salad <i>Babylonstoren balsamic XO sauce, Butterhead lettuce, burnt miso Vg</i>	£7
Mosbolletjies <i>Whipped butter V</i>	£5
Roasted butternut squash & pumpkin seed 'hummus' <i>Roasted garlic atchar, onion sambal, grilled sourdough Vg</i>	£6.5
Pap & Wors <i>Venison Boerewors, parsley & caramelised onion pap, ushatini</i>	£13
Braai flat iron steak <i>Parsley toum, coriander seed & seaweed furikake</i>	£18.5
Peri peri chicken - half <i>Chicken fat peri peri sauce, onion sambal</i>	£18
Crispy cauliflower <i>Mother in law masala butter, cashew cream, carrot molasses, hibiscus shallots, dill V</i>	£16
Wood fired Hispi cabbage <i>Fig sambal, curry oil, macademias, crispy onions (can be V/Vg)</i>	£14
'Morogo' <i>African style greens (kale, chard), chickpeas, sheba, hellfire oil</i>	£4.5
Curry butter chips with lime pickle mayonnaise	£4
Smoked jollof rice <i>With crispy seaweed</i>	£5.5

Dessert

Miso malva pudding <i>Stout ice cream, stout toffee sauce V</i>	£7.5
Peppermint Crisp tart <i>Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp</i>	£7.5
Chocolate sorbet Vg	£7

After dinner drink

Amarula (SA Baileys)	£5.5
The Bishop of Norwich Cape Vintage 'port'	£5
Vergelegen Semillon straw wine	£6
Bain's Cape Mountain whisky	£4

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

Notes on a menu

Mosbolletjies = a bread made from an enriched dough

Atchar = spicy condiment

Boerewors = SA venison & pork spiced sausage

Pap = similar to polenta

Ushatini = tomato gravy

Sambal = a chilli sauce or paste with shrimp paste

Braai = BBQ

Toum = whipped garlic

Furikake = Japanese condiment with sesame and seaweed

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

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