



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

Snacks	Babylonstoren Kalamata olives & Nocellara olives	£4
	Green tiger tomato salad <i>Babylonstoren balsamic XO sauce, Butterhead lettuce, burnt miso Vg</i>	£7
	Braai boerewors <i>Burnt radicchio, blackcurrant dressing</i>	£7.5
	Mosbolletjies <i>With whipped butter V</i>	£5
	Buttered flatbread V	£3.5
	White bean 'hummus' <i>Onion caramel, black onion seed, crispy shallots V</i>	£4.5
	Plates	Braai pork rib eye <i>Braai spice, black garlic & pickled kohlrabi</i>
Peri peri chicken - half <i>Chicken fat peri peri sauce, frisee, herb kombucha dressing</i>		£18
Braai pink sea bream <i>Curry leaf oil, seasoned hibiscus vinegar</i>		£26
Caramelised aubergine <i>Bird's Eye & ancho chilli jam, labneh, seaweed & smashed cucumber V</i>		£14
Sides		'Morogo' <i>African style greens (kale, chard), chickpeas, sheba, hellfire oil Vg</i>
	Curry butter chips with garlic atchar mayonnaise V	£4
	Smoked jollof rice <i>With crispy seaweed Vg</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
	Pedro Ximenez sherry (Spain)	£5

Notes on a menu

Mosbolletjies = a bread made from an enriched dough

Sambal = a chilli sauce or paste sometimes with shrimp paste

Boerewors = SA spiced sausage made from pork and beef

Braai = BBQ

Tomopork = pork loin steak with the belly still attached

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

Sheba = spicy tomato sauce

Atchar = pickle

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

Retail Products

Orange Bird gift voucher £Any

All our wines are available to enjoy at home as we have an off licence – please ask for prices

Babylonstoren

Babylonstoren Bitterlekker (6 pack) £10

Celebrating the unique flavours of the South African estate, the drink combines honeybush with a zesty citrus kick from blood oranges and grapefruit.

Babylonstoren Balsamic vinegar (375ml) £19.5

Aged for 3 years in oak barrels, this vinegar is rich in colour, with a delicate balance of sweet and sour.

Babylonstoren Kalamata Olives (300g) £5.95

With this easy-to-open tin you can enjoy these olives anywhere and without fuss. Simply pop one into your picnic basket, or serve straight from the sleek tin as part of a platter.

Babylonstoren Rooibos Tea bags (25 bags) £8

Herbal, fruity taste. Naturally sugar and caffeine free

Babylonstoren Sprankel 2018 £39

A vibrant bubbly made in the traditional method of the finest sparkling wines.

Babylonstoren Mourvedre rosé 2024 £18.5

Crisp and elegant with summer berry notes.

This elegant, medium-bodied rosé is made in the Provence style.

Babylonstoren Cabernet Sauvignon 2021 £18.5

This complex, full-bodied red wine is a stellar wine fit for any celebration.

Babylonstoren Chardonnay 2023 £30

Our 100% Chardonnay is a big wine for special occasions.

Time spent in 300 litre French oak barrels adds depth to the wine.

This luminous wine is ready to be enjoyed within the year of production, but will mature well for the next 4 to 6 years.