



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

Babylonstoren Kalamata olives Vg	£4
OB pickle plate v <i>Seasonal pickles, Baby Gem lettuce, labneh</i>	£4
Mother-in-law masala flatbread v <i>Carrot molasses</i>	£4.0
Buttered flatbread v	£3.5
White bean 'hummus' v <i>Roasted oyster mushrooms, charred radicchio, burnt honey</i>	£6
Offal sausage <i>South African steamed bread (Ujeqe), fermented red cabbage, chicken fat peri peri sauce</i>	£6.5
Caramelised aubergine v <i>Bird's eye & ancho chilli jam, labneh, seaweed & smashed cucumber</i>	£7.5/£14
Black sesame sambal cauliflower v <i>Almond sauce, pink grapefruit, mint</i>	£13
Braai mackerel (whole) <i>Pickled quince, horseradish crème fraiche, curry leaf brown butter</i>	£21.5
Braai marinated dinosaur pork chop (14oz) <i>Pumpkin seed tiger salad</i>	£23.5
Barnsley Chops Chutney (10oz) <i>Spiced Barnsley Chop, tomato curry sauce, shrimp sambal</i>	£21.5
Curry butter chips with OB mayonnaise v	£4
Yellow rice (Geelrys) v <i>Jasmine rice, sultanas, crispy shallots</i>	£4
Hot sauce 'Morogo' Vg <i>African style greens (kale, chard), chickpeas, sheba</i>	£4.5
Miso malva pudding v <i>Stout ice cream, stout toffee sauce</i>	£7.5
Peppermint Crisp tart <i>Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp</i>	£7.5
Chocolate sorbet Vg	£7
Bitterlekker sorbet Vg <i>Honeybush, blood orange, grapefruit</i>	£6
Blackberry and sweetcorn ice cream duo v	£7

After dinner/instead of dessert drinks available – see drinks menu

Notes on a menu

Braai = BBQ

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

Sambal = spicy sauce/condiment

Tiger salad = a cucumber salad with a pumpkin seed tahini, coriander, celery, spring onion

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

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 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.