



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

Mosbolletjies v <i>With whipped butter</i>	£5
Mother-in-law masala flatbread v <i>Carrot molasses</i>	£4.5
Buttered flatbread v	£4
White bean 'hummus' v <i>Onion caramel, black onion seed, crispy shallots</i>	£5.5
Burrata & chakalaka <i>Babylonstoren olive oil & balsamic vinegar</i>	£12
Caramelised aubergine v <i>Bird's eye & ancho chilli jam, labneh, seaweed & smashed cucumber</i>	£7.5/£14
Peri Peri chicken - half <i>Chicken fat & butter Peri Peri sauce, charred Hispi cabbage atchar</i>	£18
Marinated flat iron steak (10oz) or Picanha steak (10oz) <i>Winter tomato pelepele, toum</i>	£25.5/£27
Braai Sea Bream <i>Curry leaf brown butter pil pil</i>	£21.5
Curry butter chips with OB mayonnaise v	£5
Smoked jollof rice vg <i>With crispy seaweed</i>	£5.5
Spicy peanut 'Morogo' vg <i>African style greens (kale, chard), sheba, chickpeas, peanut hellfire oil</i>	£5.5
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
After dinner drink	
Amarula (SA Baileys)	£5.5
Vergelegen Semillon straw wine	£6
Bain's Cape Mountain whisky	£4
Pedro Ximenez sherry (Spain)	£5
Bishop of Norwich Cape vintage 'port' 2014	£5.5

Notes on a menu

Mosbolletjies = a bread made from an enriched dough

Braai = BBQ

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

Chakalaka = a spicy vegetable relish

Picanha steak = rump cap steak

Pelepele = African pepper sauce

Toum = garlic sauce

Atchar = a pickle

Pil pil = a fish sauce

Jollof rice = a spicy West African rice popular in South Africa

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