



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

|   |          |
|---|----------|
| Mosbolletjies v<br><i>With whipped butter</i>   | £5       |
| Mother-in-law masala flatbread v<br><i>Carrot molasses</i>  | £4.5     |
| Buttered flatbread v  | £4       |
| Hummus v<br><i>Onion caramel, black onion seed, crispy shallots</i>   | £5.5     |
| Burrata & chakalaka<br><i>Babylonstoren olive oil &amp; balsamic vinegar</i>                                | £11.5    |
| Caramelised aubergine v<br><i>Bird's eye &amp; ancho chilli jam, labneh, seaweed &amp; smashed cucumber</i> | £7.5/£14 |
| Peri Peri chicken - half<br><i>Chicken fat &amp; butter Peri Peri sauce, charred Hispi cabbage atchar</i>   | £18      |
| Braai flat iron steak (10oz)<br><i>Parsley toum, coriander &amp; curry leaf furikake</i>                    | £22.5    |
| Braai Sea Bream<br><i>Fish sauce made from the Sea Bream heads, roasted masala butter</i>                   | £21.5    |
| Curry butter chips with lime pickle mayonnaise v  | £5       |
| Smoked jollof rice vg<br><i>With crispy seaweed</i>   | £5.5     |
| 'Morogo' vg<br><i>African style greens (kale, chard), sheba, chickpeas, hellfire oil</i>                    | £5.5     |
| Miso malva pudding v<br><i>Stout ice cream, stout toffee sauce</i>  | £7.5     |
| Peppermint Crisp tart<br><i>Chocolate cake, cream cheese &amp; dulce de leche, cream, Peppermint Crisp</i>  | £7.5     |
| Chocolate sorbet vg   | £7       |
| <b>After dinner drink</b>   |          |
| 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

Furikake = seed & herb mix

Toum = garlic sauce

Atchar = a pickle

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***