



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

Mosbolletjies v	£5
And butter	
Mother-in-law masala flatbread v	£4.5
Carrot molasses	
Buttered flatbread v	£4
Hummus v	£5.5
Onion caramel, black onion seed, crispy shallots	
Chakalaka v	£6
Wild garlic, crème fraiche, Cannellini beans, crispy garlic & herb breadcrumbs	
Caramelised aubergine v	£7.5/£14
Bird's eye & ancho chilli jam, labneh, seaweed & smashed cucumber	
Peri Peri chicken - half	£18
Chicken fat & butter Peri Peri sauce, charred radicchio & burnt honey atchar	
'Barnsley Chops Chutney'	£26.5
Braai Barnsley chop, spiced tomato sauce, shrimp & green chilli sambal, curry leaf rice	
Braai Sea Bream	£21.5
Fish sauce made from the Sea Bream heads, roasted masala butter	
Curry butter chips with lime pickle mayonnaise v	£5
'Morogo' vg	£5.5
African style greens (kale, chard), sheba, chickpeas, hellfire oil	
Miso malva pudding v	£7.5
Stout ice cream, stout toffee sauce	
Peppermint Crisp tart	£7.5
Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp	
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 (50ml/100ml)	£5.5/£8.5

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 & bean relish

Atchar = a pickle

Barnsley chop = double lamb chop

Chops chutney = lamb chops cooked in a tomato chutney (sauce)

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