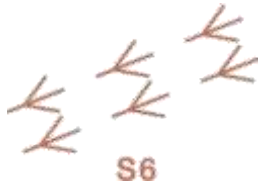


***Please vote for us in The Good Food Guide's  
Top 100 Best Local Restaurant Awards***



***Keep scrolling down for the menu...***



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

Mosbolletjies v And butter	£5.5
Mother-in-law masala flatbread v Carrot molasses	£5
Buttered flatbread v	£4.5
Hummus v Onion caramel, black onion seed, crispy shallots	£5.5
Carrot & cumin dal v Crispy chickpeas, coriander chutney, curry leaves	£6
Mutton Boerewors Sweet potato tahini, crème fraiche, paprika oil, curry leaves	£9.5
Caramelised aubergine v Bird's eye & chipotle chilli jam, labneh, seaweed & smashed cucumber	£9/£17.5
Peri Peri chicken - half Chicken fat Peri Peri sauce, burnt radicchio atchar	£19
Braai pork presa (8oz) With charred Hispi cabbage & spring onion chakalaka, Romesco sauce	£22
Braai Sea Bream Durban curry sauce made from fish heads, with clams and herbs	£27.5
Curry butter chips with lime pickle mayonnaise v	£5.5
Smoked geelrys (yellow rice) vg With fried onions	£5.5
'Morogo' vg African style greens, sheba, chickpeas, hellfire oil	£5.5
Miso malva pudding v Stout ice cream, stout toffee sauce	£8
Peppermint Crisp tart Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp	£8
Chocolate sorbet vg	£7.5

**The Little Book of Sheffield 2025 – Now 70% off!!** **£3.75**

<b>After dinner drink</b>	Amarula (SA Baileys) (70ml)	£5.5
	Bain's Cape Mountain whisky (25ml)	£4.5
	Pedro Ximenez sherry (Spain) (50ml)	£5.0
	Bishop of Norwich Cape vintage 'port' 2014 (50ml/100ml)	£5.5/£8.5

### **Notes on a menu**

Mosbolletjies = a soft, sweetened bread from the wine regions of South Africa

Braai = BBQ

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

Boerewors = SA sausage with a distinctive spice blend

Atchar = a pickle

Presa = a cut from the shoulder, very well marbled and incredibly tender

Romesco = red pepper and **almond** sauce

Sheba = spicy tomato sauce

Geelrys = yellow rice with raisins

Malva pudding = South African warm sponge made with apricot jam (like a better sticky toffee pudding)

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 contain gelatine***