



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

Leaf masala roti v <i>With carrot molasses & black onion seeds</i>	£5
Crumb's malted sourdough - grilled vg	£3
Hummus v <i>Onion caramel, black onion seed, crispy shallots</i>	£6
Hummus, lamb neck curry, curry leaves	£12.75
Carrot & cumin dal v <i>Crispy chickpeas, coriander chutney, curry leaves</i>	£6
Caramelised aubergine v <i>Bird's Eye & Chipotle chilli jam, labneh, seaweed & smashed cucumber</i>	£9.5/£18.5
Peri Peri chicken – half <i>Chicken fat Peri Peri sauce, burnt radicchio atchar</i>	£21.5
Braai pork presa (8oz) <i>With grilled broad beans & lardo, samphire, onion ash, herb sauce</i>	£23.5
Braai Sea Bream <i>Durban curry sauce made from fish heads with clams & herbs</i>	£29.5
Curry butter chips with lime pickle mayonnaise v	£5.5
Smoked geelrys (yellow rice) vg <i>With fig sambal</i>	£6
'Morogo' vg <i>African style greens, sheba, chickpeas, chilli oil</i>	£6
Miso Malva pudding v <i>Stout ice cream, stout toffee sauce</i>	£8.5
Peppermint Crisp tart <i>Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp</i>	£8.5
Chocolate sorbet vg	£8

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Notes on a menu

South African roti = a soft, flaky flatbread often associated with Cape Malay cuisine

Braai = BBQ

Atchar = a pickle

Preso = a cut from the shoulder, very well marbled & incredibly tender

Sheba = spicy tomato sauce

Geelrys = yellow rice with raisins

Malva pudding = SA warm pudding 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