



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
Crumb's malted sourdough - grilled vg	£4
Hummus v Onion caramel, black onion seed, crispy shallots	£6
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	£9.5/£18.5
Peri Peri chicken – half Chicken fat Peri Peri sauce, burnt radicchio atchar	£21.5
Braai pork presa (8oz) With grilled broad beans & lardo, samphire, onion ash, herb sauce	£23.5
Braai Sea Bream Durban curry sauce made from fish heads with clams & herbs	£29.5
Curry butter chips with lime pickle mayonnaise v	£5.5
Smoked geelrys (yellow rice) vg With fried onions	£6
Radicchio, blood orange & pumpkin seed salad vg	£6.5
'Morogo' vg African style greens, sheba, chickpeas, chilli oil	£6
Miso Malva pudding v Stout ice cream, stout toffee sauce	£8.5
Peppermint Crisp tart Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp	£8.5
Chocolate sorbet vg	£8
Apricot Mebos sorbet vg Sweet, salty, tangy & intensely apricot	£7.5

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Notes on a menu

Mosbolletjies = a sweet, enriched dough bread from the wine regions of South Africa (SA)

Braai = BBQ

Boerewors = SA sausage with a distinctive spice blend

Atchar = a pickle

Presa = 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

Apricot mebos = a sweet, salty, tangy SA sweet made from dried apricots