



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

Wild garlic roti v	£5
Mosbolletjies	£5.5
Hummus v	£6
<i>Onion caramel, black onion seed, crispy shallots</i>	
Hummus, lamb neck curry, carrot sambal	£12.75
Carrot & cumin dal v	£6
<i>Crispy chickpeas, coriander chutney, curry leaves</i>	
Caramelised aubergine v	£9.5/£18.5
<i>Bird's Eye & Chipotle chilli jam, labneh, seaweed & smashed cucumber</i>	
Peri Peri chicken – half	£21.5
<i>Chicken fat Peri Peri sauce, burnt radicchio atchar</i>	
Braai pork presa (8oz)	£23.5
<i>With grilled peas & lardo, samphire, onion ash, herb sauce</i>	
Braai Sea Bream	£29.5
<i>Durban curry sauce made from fish heads, clams & herbs</i>	
Curry butter chips with lime pickle mayonnaise v	£5.5
Smoked geelrys (yellow rice) vg	£6
<i>With fig sambal</i>	
'Morogo' vg	£6
<i>African style greens, sheba, chickpeas, chilli oil</i>	
Miso Malva pudding v	£8.5
<i>Stout ice cream, stout toffee sauce</i>	
Peppermint Crisp tart	£8.5
<i>Chocolate cake, cream cheese & dulce de leche, cream, Peppermint Crisp</i>	
Chocolate sorbet vg	£8
The Little Book of Sheffield 2025 – Now 70% off!!	£3.75

Notes on a menu

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

Mosbolletjies = a sweet enriched dough bread from the wine regions of SA

Braai = BBQ

Atchar = a pickle

Carrot sambal = fresh, spicy salad style condiment

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

Sheba = spicy tomato sauce

Geelrys = yellow rice with raisins

Fig sambal = a chilli based sweet/savoury condiment

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