

LEISURELY LUNCH MENU

Freshly baked bread, whipped herb butter

Vegetable broth - La Cotte Farm winter vegetables, gremolata	R 80
Red wine poached pear - blue cheese, baby leaves, walnuts, red wine reduction	R 95
Duck liver pate - warm bruschetta, dried prune compote	R 125
Smoked snoek fish cake - cauliflower purée, sauerkraut, rooibos chili sauce	R 125
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Paneer & potato curry - Jeera basmati rice, tomato sambal, coriander naan bread	R 160
Wild mushroom gnocchi - winter mushrooms, parmesan, roasted garlic crumbs	R 165
Nguni beef burger - brioche bun, rocket, balsamic caramelized onion, gorgonzola cream, rustic chips	R 175
Confit leg of rabbit - creamy polenta, honey mustard glaze, roasted baby onion, parsnip	R 195
Deboned chicken thighs with sorrel stuffing - rosemary & thyme roasted butternut risotto, rooibos pickled red pepper, Grana Padano	R 210
Franschhoek trout - oyster glaze, sushi rice, dashi, baby vegetables, Japanese mayo, spring onion, coriander	R 230
Slow roasted rolled lamb neck - dauphinoise potato, assorted baby carrots, gremolata, braising jus, minted yoghurt	R 260
Chalmar beef sirloin - Pont Neuf potato, tossed greens, sauce bordelaise	R 265
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Cake of the day	R 60
Lavender vanilla Crème Brûlée - lavender short bread biscuit	R 65
Apple frangipani tart - amaretto ice cream	R 75