

## STARTERS

Assiette of beetroot with goat's milk cheese, grapefruit, caramelised walnut, wood sorrel, sunflower shoots & citrus dressing ( <i>gluten-free</i> )	190
Grilled cauliflower with romesco, exotic mushroom, furikake seasoned rice crisp & candied pumpkin seeds ( <i>vegan, gluten-free, lactose-free &amp; nut-free</i> )	220
Seared game fish with papaya salsa, sesame & soy emulsion, togarashi mayo, coriander sago & spring onion ( <i>nut-free</i> )	230
Tempura prawn with coconut, peas, creamy bacon espuma & lime ( <i>nut-free</i> )	220
Black Angus beef tartare with cured egg yolk, dukkha, sumac mayo, pickled mustard seed & lavash ( <i>nut-free</i> )	210

## MAINS

Jerusalem artichoke velouté with aubergine tortellini, coriander, chorizo, pine nuts & citrus ( <i>lactose-free</i> )	330
Baby marrow risotto with king oyster mushroom, black garlic, lemon & sage ( <i>vegan, gluten-free, lactose-free &amp; nut-free</i> )	320
Fish of the day with apple fennel salsa, seasonal greens, trout caviar, candied linseeds & white wine, lemon and cream sauce ( <i>nut-free</i> )	380
Lamb rump with spiced butternut purée, lentil ragout, butternut crisp, thai basil & marsala jus ( <i>lactose-free &amp; nut-free</i> )	390
Braised pork belly with celeriac, pak choi, hazelnut foam, chilli caramel, crispy pork rind & fennel jus ( <i>gluten-free</i> )	360
Bonsmara beef with king oyster mushroom, french onion purée, baby carrot, pickled onion, parsley pesto & red wine jus ( <i>gluten-free &amp; nut-free</i> )	380

## SIDES

Crispy potato wedges, herb aioli & parmesan	70
Roasted butternut, miso-yogurt dressing, pickled red onion, parsley & sesame seeds	70

## DESSERT

White chocolate panna cotta with coconut and cashew nut oat crumble, granadilla, gooseberry & Malibu sorbet ( <i>vegan</i> )	160
New York cheesecake with black sesame & soy milk gelato, strawberry, yuzu & white sesame streusel ( <i>nut-free</i> )	150
Pistachio cake with dark chocolate custard, chocolate and pistachio streusel, cacao nib ice cream & honeycomb	170
Naartjie & almond cake with citrus curd, speculaas ice cream, salted almond streusel & lightly smoked naartjie "marmalade"	150
Artisanal local cheese selection with crisps, fresh fruit & preserves	230

## PLEASE NOTE

No BYO wine allowed  
Payment by Amex unfortunately not accepted  
A gratuity of 12% will be added to the bill of tables of six and more persons