

summer a la carte

starters

freshly shucked south Atlantic oysters
lime ponzu, crispy shallots, chili & lime aioli R31 each
Klein sering sauvignon blanc / semillon 2018

fresh tuna tartare, avocado pulp, edamame beans, seared
prawns, chili & lime aioli - 98
Trizanne TSW reserve sauvignon blanc 2017 ~ 115

raviole: wild mushrooms & ricotta, shiitakes and truffled
fontina cream ~ 96
Savage White 2017 (SB/sem/chenin blanc) ~ 147

“bouillabaisse”
fish soup with grilled fish, saffron mash
mussels & prawns, cheese croutons & rouille -135
Iona chardonnay 2018 - 145

prawn beignets: coconut & charcoal ink, cauliflower achar
green ginger salsa, aioli ~ 135
Luddite Saboteur white 2018 (chenin B/viogner/blanc fumé) ~87

flash fried baby squid & thin courgettes, mechouia mayo,
tender leaves, brik pastry & sesame gomasio - 118
Beaumont New Baby 2017 ~ 152

mild goats cheese gratin, seared nectarines, wild rocket,
raspberry gastrique vinaigrette, chevin creme, zaatar - 92
Foodbarn 8 grams MCC rosé ~ 60

mains

ethically caught fish, asparagus, butternut purée, cracked hazelnuts, thyme butter & balsamic syrup ~ 268

Mullineux old vines white 2018 ~ 137

ethically caught fish grilled with fennel seeds, steamed mussels, baby spinach tossed in butter, saffron cream ~ 272

Saurwein Chi Riesling (dry) 2018 ~ 90

steak tartare: hand chopped, foodbarn tartare sauce, nasturtium paste, croutons, quail egg yolk and fries ~ 230

Lomond snowbush white blend 2013 ~ 98

risotto with green asparagus & truffled parmesan ~ 155

add grilled shelled prawns ~ 225

A.A Badenhorst white Blend 2016 - 165

lamb loin sliced: provençale ratatouille tuile, rosemary yoghurt & garlic jus~ 288

Savage red 2017 (syrah) ~ 147

grilled beef fillet:

potato beignet, sautéed wild mushrooms, peppery wild leaves, rich brandy & porcini scented jus~ 298

Lomond Cat's tail syrah 2015 ~ 155

seared duck breast, morello cherries, bitter leaves, mash beignet & cherry jus ~ 290

Saurwein Nom pinot noir 2018 ~ 204

offal:

Slow braised ox tripe with sheep trotters, tomato & mild chili, served with mash R205

Savage follow the line cinsault 2017 ~ 132

palate cleanser: boozy drinking sorbet ~ 26

garden salad ~ 47

mashed potato fritter (serves 1) ~ 28

french fries (serves 1) ~ 29

vegetables of the day (serves 1) ~ 29

desserts

fresh strawberries, rhubarb fondue, rosemary cream,
vanilla s'mores, verbena meringue shard & ice cream ~ 90
Lomond Noble Late Harvest viognier 2017 (glass) ~ 75

“nid d'abeilles”: honey & butter toasted brioche with toasted
almonds, vanilla cream, thyme ice cream & nectarine
fondue ~ 80
De grendel NLH sauvignon blanc 2019 (glass) ~ 75

homemade sorbets with honey roasted oats & nuts, and
fresh berries
choose 3 flavours:
pineapple, peach, farm yoghurt, blackcurrant, coconut ~ 70
Foodbarn 8 gram MCC Rosé - 300 / 60

chocolate “pavé”
banana brulée hazelnut & cacao dots, white chocolate &
cereal rock, honeycomb and coconut ice cream ~ 95
Muratie cape ruby (glass) ~ 42

berry & apricot gratin
apricot segments & berries, gratinated in almond sabayon,
tuille, hibiscus & condensed milk sorbet ~ 95
Beaumont “goutte d'or” 2015 (glass) ~ 70

cheese
artisanal cheeses with home-made preserves, crackers and
bread ~ 135
Miles mossop “kika” 2017 (glass) ~ 80