



# SPECIALS



## tapas

plant based: cauliflower beignets, black bean mousseline, red kimchi & chipotle salsa 65  
*foodbarn "the hoek" white blend (chard/chenin) 25*

plant based: crunchy taco, asian braised cabbage, courgette beignet, miso & chickpea emulsion 65  
*cederberg bukettraube 25*

plant based: chickpea frites (panisse) with truffled roasted onion mayo & grated pecorino 65  
*foodbarn "the search" grenache blanc/roussanne/marsanne 25*

vegetarian: goats cheese frites, sour plum jam, tender leaves, beetroot, sunflower seeds & green oil 75  
*foodbarn straw wine 35*

vegetarian: raviole with mushrooms & ricotta, seared shiitakes and truffled fontina cream 78  
*foodbarn "the hoek" white blend (chard/chenin) 25*

vegetarian: grilled corn bowl, coriander, chipotle salsa and grated parmesan 55  
*foodbarn reserve chenin blanc 30*

confit duck spring roll, crunchy radish & mint salad, roasted garlic sauce 75  
*foodbarn "the dunes" red blend 30*

prawn, shiitake & coriander spring rolls, chili ponzu mayo dip 68  
*foodbarn the hoek white blend (chard/chenin) 25*

grilled venison, butternut purée, mash fritter, bitter leaves, blackcurrant jus 98  
*foodbarn reserve syrah "moderne" 30*

vegan: warm coconut & lemongrass rice pudding, roasted pineapple thin slices 55  
*foodbarn straw wine 35*

vegetarian: warm dark chocolate "pavé", hazelnut anglaise, coconut ice cream 75  
*foodbarn straw wine 35*