

STARTERS

Butternut tabbouleh salad (Vg) (Sp) (Ga) (N)

Spiced quinoa, butternut, garden herbs, cranberry, broccoli, toasted almond

Miso-glazed locally farmed Franschhoek trout (F) (G) (S) (Ss) (Sp) (C) (Ga)

Seared trout, soba noodles, wakame broth, toasted sesame, spring onion, mange tout, baby corn

Venison carpaccio (Sp)(Ga)(M)

Pickled shimeji mushroom, onion, 12-month Gruberg cheese, rocket

MAINS

Cauliflower steak (Vg) (N) (Sp) (Ga)

Pickled cauliflower, raisin puree, toasted almonds, masala velouté, cauliflower crudité, angel-hair chilli

Sustainably caught fish (Cr) (F) (Mo) (Ga) (S) (Sp)

Edamame beans, prawns, bisque, mussels

Free-range chicken breast (N) (M) (Sp) (Ga)

Quinoa, tree nuts, broccoli, baby spinach purée, jus gras

Grass-fed beef fillet (Ga) (C) (Sp) (M)

Roasted onion purée, baby onion, onion soil, baby leek, bordelaise sauce

SWEET TREATS

Malva pudding (M) (E) (G) (V)

Rooibos crème anglaise, Bacchus, orange ice cream

Coffee crèmeux (Vg) (N)

Cardamom caramel, cocoa and oat crumble, hazelnuts, coconut ice cream

Dalewood brie brûlée (M) (V) (N) (E) (G)

Candied almonds, citrus, brioche

If you have any specific dietary requirements or food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

(C) Celery (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur dioxide (V) Vegetarian (Vg) Vegan