

### Starters

- Gin cured smoked Salmon, carved tableside with traditional accompaniments 135  
Roast Bone Marrow, vineyard Snails with garlic, parsley & garlic Butter 105  
Tristan da Cunha Crayfish & Kingklip ravioli, Crayfish bisque sauce (starter/main) 175  
Seven Tomato salad, Fior de latte, fresh Oregano & extra virgin Olive oil 105  
Pan-fried Swartland wood Pigeon breast, Ceres cherries, Marsala jus 110  
Vegetable Terrine, crisp sour dough toast, tomato water 95

### From the Grill

- 25-29-day aged T-Bone (+/-800g) 325  
25-29-day aged Sirloin on the bone (+/-800g) 325  
18-29-day aged Fillet of grass reared beef (180-200g) 295  
Lamb double saddle chop & Mint jelly 225  
*Seasonal sautéed Vegetables, House salad, Butter whipped Potatoes, Dauphinoise Potatoes, Thick cut Fries,  
Madagascan Green Pepper sauce, Marsala Mushroom sauce, Bordelaise sauce  
Chilli Butter, Garlic & Parsley Butter*

### Mains

- Truffle butter Quail roasted with seasonal vegetables, Madeira jus 195  
Cape Malay style Kingklip, Pasta ribbons, garden Peas & fresh Mint a hint of fresh Chilli & Parsley 185  
Rolled Glen Oaks farm Pork belly, Pecorino & Basil pesto, wilted Spinach, Apple cider sauce 195  
Pan seared Overberg Lamb's liver, crispy Bacon, garden Sage, whipped Potatoes & sautéed Onions 145  
Springbok "skenk" Potjie, pickled vegetables 165  
Homemade pasta ribbons, char-grilled Butternut & Courgette, green Peas, Olive oil and fresh Mint 135

### Desserts

- Baked Alaska with fresh Strawberries 145  
Vanilla bean Crème Brûlée, Pineapple Sorbet 125  
Elgin Apple & Caramel Pain Perdu, Jenny's clotted cream 95  
World in Chocolate 225

### **Cheese trolley**

- Brie 125  
Walnut & raisin Bread, Crisp bread, Celery sticks, Dried Apricots, Walnuts (toasted)

