



WHILE YOU WAIT

South African Dry Cured Meats £15
or £7 each, traditional chilli biltong bites,
original Droe Wors, sliced beef biltong

Garlic & Coriander Naan Bread **V** £4.5
Spicy hummus dip

Mixed Olives **V VG GF** £5.5
Chilli & olive oil

Bread Selection to Share **V VG** £6.5
White, brown & garlic rosemary focaccia
bread, mixed herbs & butter

STARTERS

Peri Peri Chicken Wings £9.5
Wings lightly fried & tossed in mild peri
seasoning, spiced chunky tomato sauce

Grilled Vegetable Salad **V VG GF** £9
Chargrilled mixed peppers, courgettes, artichoke
hearts, mixed leaf salad, aged balsamic

Bobotie Spring Roll £10.50
Lightly curried minced beef, blend of Cape Malay
spices, served with diced vegetable salsa

Smoked Peppered Mackerel Pate £9.5
Lightly smoked oily fish blended with cream
cheese, focaccia bread, lemon dill mustard
dressing, pickled red onions

Lamb Samosas £10
Spiced lamb mince, onion, peas, Mrs Ball's chutney

Rooibos Smoked Salmon **GF** £14
Horseradish cream, pickled cucumber,
capers, baby cress, crispy onions

Cape Malay King Prawn Cocktail **GF** £15.5
Freshly poached chilled prawns, tossed
in Malay curried sauce, crayfish tails,
little gem lettuce, paprika dust

Soup of the Day **V VG GF** £8
A tasty vegan soup, freshly made
with seasonal ingredients

Confit Duck Terrine £9.5
Slow cooked duck legs, red onion marmalade,
green peppercorn, rose harissa croutons

Cornish Crab Salad £13.5
Sweet crab meat, avocado, sun-dried tomatoes,
lemon vinaigrette, crispy bread, basil cress

Seared Harissa Buffalo Carpaccio **GF** £14.5
Thinly sliced & lightly marinated in harissa paste
with olive oil, black pepper, rocket salad,
parmesan shaving, whole grain mustard salsa

Half Scottish Lobster **GF** £19.50
Served cold or hot, with avruga caviar,
baby leaf salad, turmeric mayo

STEAKS

Sourced from British herds

Beef Fillet
£38
250g **GF**

Sirloin
£32
300g **GF**

Tomahawk Steak
1.2kg
£75 **GF**

British Meat Sharing Board **GF** £95
8oz of each, Beef fillet, Sirloin, Rib eye

Slow-Cooked Ribs £48
Beef ribs grilled & slow cooked
for two to share **GF**

Rib Eye
£35
300g **GF**

Beef TB
£36
400g **GF**

EXOTIC MEAT

Boerewors
200g £25

Wild Boar Tenderloin
250g £28 **GF**

Exotic Meat King Sharer £85
200G of each, Buffalo striploin, Boerewors,
Wild Boar Tenderloin, Crocodile steak

Buffalo Striploin
250g £30 **GF**

Crocodile Steak
220g £35 **GF**

Add a sauce of your choice for £3: Bearnaise, red chilli sauce, creamy garlic, green peppercorn, stilton cream, wild musroom

MAINS

Marinated Spicy Pork Chops **GF** £25
Served with savoy cabbage,
red wine jus & apple sauce

BBQ Pork Ribs £16/£32
Half or full rack

Roasted Lamb Rump **GF** £26
With potatoes, asparagus and mint dressing

Chicken Skewers **GF** £23
Mix peppers, onions, peach chutney

Chermoula Whole Seabass **GF** £28
Broccolini & lemon oil

Grilled Cypriot Halloumi **V VG GF** £19
Spiced chunky tomato sauce, mixed olives,
salad of rocket & pickled carrots
(vegan option with spicy seasonal veg)

Beef Bobotie £21
Traditional South African dish, curried mince,
baked with egg-based topping & a blend of
Cape Malay spices, served with yellow rice

Cape Malay Vegetable Curry **V VG GF** £18
A traditional spiced South African dish
served with yellow rice

Baked Cajun Cod Fillet **GF** £26
Stir-fry baby spinach, capers & lemon sauce

Wild Mushroom Risotto **V VG GF** £22
Sauteed wild mushrooms, mascarpone, aged
parmesan, white truffle oil (vegan option available)

Grilled Whole Lobster **GF** £45
Butter & garlic new potatoes, bearnaise sauce

Spatchcock Chicken **GF** £22
Wilted mixed greens, red wine jus

Smoked Paprika Seared Salmon **GF** £24.5
Crayfish tails, poached leeks, Chardonnay sauce

Six Grilled Tiger Prawns **GF** £36
Yellow rice, chilli sauce, vegetable salsa

SIDES

All sides £5.5

Buttered New Potatoes
Creamy Spinach
Peri-peri Fries

Spicy Malay Yellow Rice
Cajun & Mix Herbs Roast Potatoes
Rocket Aged Balsamic Parmesan
Broccolini, Garlic & Chilli Oil

Mashed Potato
Sugar Snaps & Red Onions
Sweet Potato Wedges