





WHILE YOU WAIT

South African Dry Cured Meats £16.5
or £8 each, traditional chilli biltong bites,
original Droe Wors, sliced beef biltong

Garlic & Coriander Naan Bread V £5
Spicy hummus dip

Bread Selection to Share V VG £7
White, brown & garlic rosemary focaccia
bread, mixed herbs & butter

Mixed Olives V VG GF £6
Chilli & olive oil

STARTERS

Peri Peri Chicken Wings £10.5
Wings lightly fried & tossed in mild peri
seasoning, spiced chunky tomato sauce

Lamb Samosas £11
Spiced lamb mince, onion, peas, Mrs Ball's chutney

Confit Duck Terrine £10.5
Slow cooked duck legs, red onion marmalade,
green peppercorn, rose harissa croutons

Grilled Vegetable Salad V VG GF £10
Chargrilled mixed peppers, courgettes, artichoke
hearts, mixed leaf salad, aged balsamic

Rooibos Smoked Salmon GF £15.5
Horseradish cream, pickled cucumber,
capers, baby cress, crispy onions

Cornish Crab Salad £15
Sweet crab meat, avocado, sun-dried tomatoes,
lemon vinaigrette, crispy bread, basil cress

Bobotie Spring Roll £12
Lightly curried minced beef, blend of Cape Malay
spices, served with diced vegetable salsa

Cape Malay King Prawn Cocktail GF £17
Freshly poached chilled prawns, tossed
in Malay curried sauce, crayfish tails,
little gem lettuce, paprika dust

Seared Harissa Buffalo Carpaccio GF £16
Thinly sliced & lightly marinated in harissa paste
with olive oil, black pepper, rocket salad,
parmesan shaving, whole grain mustard salsa

Smoked Peppered Mackerel Pate £10.5
Lightly smoked oily fish blended with cream
cheese, focaccia bread, lemon dill mustard
dressing, pickled red onions

Soup of the Day V VG GF £9
A tasty vegan soup, freshly made
with seasonal ingredients

Half Scottish Lobster GF £21.50
Served cold or hot, with avruga caviar,
baby leaf salad, turmeric mayo

STEAKS

Sourced from British herds

Beef Fillet
£41
250g GF

Sirloin
£35
300g GF

Tomahawk Steak
1.2kg
£82.5 GF

British Meat Sharing Board GF £105
8oz of each, Beef fillet, Sirloin, Rib eye

Slow-Cooked Ribs £52.5
Beef ribs grilled & slow cooked
for two to share GF

Rib Eye
£38.5
300g GF

Beef TB
£39.5
400g GF

EXOTIC MEAT

Boerewors
200g £27.5

Wild Boar Tenderloin
250g £30.5 GF

Exotic Meat King Sharer £93.5
200G of each, Buffalo striploin, Boerewors,
Wild Boar Tenderloin, Crocodile steak

Buffalo Striploin
250g £33 GF

Crocodile Steak
220g £38.5 GF

Add a sauce of your choice for £3.50 : Bearnaise, red chilli sauce, creamy garlic, green peppercorn, stilton cream, wild mushroom

MAINS

Marinated Spicy Pork Chops GF £27.5
Served with savoy cabbage,
red wine jus & apple sauce

Grilled Cypriot Halloumi V VG GF £21.5
Spiced chunky tomato sauce, mixed olives,
salad of rocket & pickled carrots
(vegan option with spicy seasonal veg)

Wild Mushroom Risotto V VG GF £24.5
Sautéed wild mushrooms, mascarpone, aged
parmesan, white truffle oil (vegan option available)

BBQ Pork Ribs £17.5/£35
Half or full rack

Beef Bobotie £23
Traditional South African dish, curried mince,
baked with egg-based topping & a blend of
Cape Malay spices, served with yellow rice

Grilled Whole Lobster GF £49.5
Butter & garlic new potatoes, bearnaise sauce

Roasted Lamb Rump GF £28.5
With potatoes, asparagus and mint dressing

Cape Malay Vegetable Curry V VG GF £20
A traditional spiced South African dish
served with yellow rice

Spatchcock Chicken GF £25
Wilted mixed greens, red wine jus

Chicken Skewers GF £25
Mix peppers, onions, peach chutney

Smoked Paprika Seared Salmon GF £28
Crayfish tails, poached leeks, Chardonnay sauce

Chermoula Whole Seabass GF £31
Broccolini & lemon oil

Baked Cajun Cod Fillet GF £28.5
Stir-fry baby spinach, capers & lemon sauce

Six Grilled Tiger Prawns GF £39.5
Yellow rice, chilli sauce, vegetable salsa

SIDES

All sides £6

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