

Starters

Oak Smoked Salmon, hand sliced tableside with traditional accompaniments

Pan fried Snails with roast Bone Marrow, shallots and a herb salad garnish

Red wine poached pear salad with pain d'piece, baby endive, candied walnuts and gorgonzola

Red Gurnard A la Plancha, with a Palette d'Ail Doux and Garlic

Provincial Terrine, pickled Garden vegetables, Black Olive & homegrown Thyme

Mains

Saddle of Rabbit, home cured Bacon, garden Peas, Carrots, baby violet Artichokes

Oven roast Cape Malay Kingklip, Tomato, curried Mussels, White Beans, Beurre Blanc

Polkadraai Oyster Mushroom chargrilled on the Green Egg, Cauliflower steak, fresh summer Truffle

Roast Crown of Corn fed Chicken, Asparagus, pin-head Morel Mushrooms, Sprouts & roasting juices

Duo of Pork with Rhubarb, smoked Cabbage, new season Leeks

Dry Aged Beef fillet flame grilled, mushroom, Bone Marrow jus

Heirloom Carrots, Mash Potatoes, Kale, Bacon & Pecans

Cheeses

Stilton & Port whipped at your table

Desserts

Prune and Armagnac Soufflé, Earl Grey ice cream, Lavender Honey

Vanilla Panna Cotta with Spring Berries

Callebaut Chocolate tart, Passion Fruit, Yoghurt Ice

Rhubarb Three ways, poached, ice cream

2 Courses R395

3 Courses R450

4 Courses R495



mise en place