



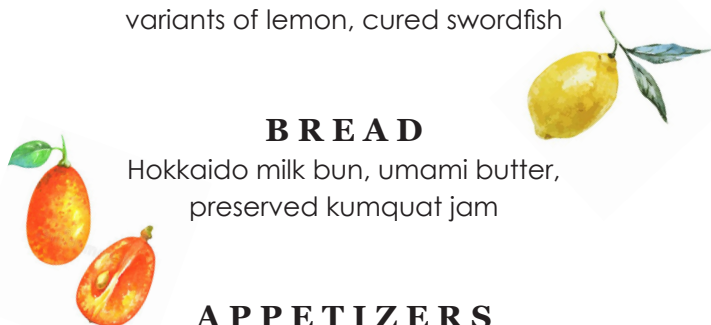
A SUMMER CHRISTMAS



Gin, orange, juniper, cranberry,
clove, rosemary, prosecco

AMUSE BOUCHE

Ceviche of salmon, grissini, lumpfish caviar,
variants of lemon, cured swordfish



BREAD

Hokkaido milk bun, umami butter,
preserved kumquat jam

APPETIZERS

(choice of)

KNYSNA BAY OYSTERS

Trout roe, absinthe mignonette,
pickled onion, mild habanero oil



GRILLED LANGOUSTINE

Crayfish summer roll, tomato water, basil,
shrimp oil, coriander



BAKED CAMEMBERT

Smoked pecans, cashews, cherries,
minted honey, brioche

CAULIFLOWER & CHESTNUT SOUP

Crispy oatmeal sourdough,
pomegranate molasses, rosemary oil



PIG, GOAT & FIG

Parma ham, pistachio, radish, herbed ciabatta,
chevin, buttermilk dressing

MAINS

(choice of)

SMOKED GAMMON & APPLE WELLINGTON

Baby onion, brussel sprouts, roasted grapes,
heirloom carrots, mustard sauce poivrade,
pear chutney



SLOW BRAISED BEEF SHORT RIB

Grilled corn, cauliflower velouté, courgette stout jus,
shimeji, smoked cheddar croquette

GRILLED RUMP OF LAMB 400g

Spinach puree, celeriac puree, lemon & mint gel,
kaji cured sweet potato fondant, lamb bordelaise,
peas, lamb rilette

PAN SEARED DUCK BREAST & CONFIT DUCK LEG

Carrot, orange & cinnamon puree, pomme paulo,
cherry & clove emulsion, heirloom beets,
pak choi, rooibos & duck jus



WHOLE TROUT

Textures of porcini, baby corn,
zucchini, mushroom dashi, orange zest, trout roe

POTATO PAVE & BEETROOT MILLE FEUILLE

Romesco, greens, grilled baby marrow,
confit heirloom tomatoes

PALATE CLEANSER



Lemon Sorbet &
Drunken Cherries



DESSERT

(choice of)

SWEET POTATO & BROWN BUTTER PIE

Apple & nut crumble, orange gel,
sour cream ice cream



RHUBARB TART

Mixed berry sorbet, lavender,
pistachio, cumin, coulis of rhubarb



RUM & TOFFEE PUDDING

Elderflower crème anglaise, hibiscus, salted
caramel, lemongrass & blueberry ice cream



Please inform us of any dietary requirements or allergies.
Non-alcoholic and vegetarian alternatives upon request.

Menus are subject to change and availability.

Bookings are essential. No children under 12 years old.

Please book and pay deposits through Dineplan.

Cancellations within 24hrs of bookings result in forfeited deposits.