

Our April Farm Lunch



Lunch only; Wednesday – Saturday; Last Order @ 16h30

Designed for sharing. Portions are generous – we recommend 3-4 plates for 2 people.

Melfort Roosterkoek, Smoked Jersey Butter, Melfort Honey, Gruberg	110
Sliced Persimmon, Kuri Squash, Persimmon Shrub, Mole Seco	120
Quince, Ricotta, Basil Pesto Walnuts, Baby Leaves	120
Sprouting Broccoli, Sweet Potato Hummus, Crispy Potato Skins	120
Charred Green Beans, Labneh, Nasturtium Pesto	100
Braised Leeks, Beurre Blanc, Pangrattato	120
Seasonal Garden Salad, Pear, Bocconcini, Mint, Almond	120
Crispy Baby Potatoes, Smoked Crème Fraiche, Cucumber Relish	120
Braised Karoo Lamb Shank, Bishop's Crown & Sauerkraut Salsa, Jus	390
400g Roast Grass Fed Ribeye, Cucumber Kimchi, Green Fig	420
Tempura Hake, Sweet Sour Chilli Glaze, Herbs, Red Onion	280
Jerk Chicken Skewer, Tamarind Tomato Sauce, Lime	240
Classic Milk Tart, Dandelion Root Ice Cream	140
Sago, Rose & Rhubarb Sorbet, Poached Rhubarb, Fennel Shortbread	140
Seasonal Sorbet, Verbena Granita	65

We cook seasonally and source as locally as possible from small farms and producers. Our dairy comes from Jersey cows; our honey is raw and from the farm. We cook with clarified butter, cold-pressed avocado oil, and our own olive oil. Ask our team for wine pairings.

Please do let us know about allergies or dietary requirements.

If you have any questions, please ask, we are here to make you happy.