

Our February Farm Lunch



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

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

Roosterkoek, Smoked Jersey Butter, Melfort Honey, Gruberg	90
Burrata, Farm Tomatoes, Braai'd Peach, Cucumber, Purslane & Herbs	130
Kudu Tartare, Tomato Smoor, Creamy Pap, Seed Cracker	140
Roast Cauliflower, Green Tahini, Pomegranate, Mint	110
Corn, Smoked Tomato Vinaigrette, Seed Dukkah, Dalewood Feta	110
Radish & Kohlrabi Crunch Salad, Maas Green Goddess, Crispy Shallots	110
Seasonal Garden Salad, Peach, Bocconcini, Mint, Almond	120
Crispy Baby Potatoes, Almond Romesco	120
Bone-in Lamb Shoulder, Gravy, Spring Onion Chimichurri	340
Braised Beef Back Ribs, Dandelion Root Glaze, Wild Herb Pistou	340
Pan-Roasted Abalobi Line Fish, Charred Fig, Brown Butter, Verjus, Fennel	280
Deboned Basil Pesto Chicken Thigh, Millet Tabbouleh	240
Millionaire Chocolate Tart, Caramel, Almond, Olive Oil Ice Cream	120
Oat Custard Tart, Dalewood Frozen Yoghurt, Honey-Roast Grapes	120
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.