



Our Farm to Table Plates

The aim of our menu is to share; we advise 3-4 of our sharing plates between 2 people

To Start

Sesame Sourdough, Olive Oil Farm Butter & Seasonal Flowers R30

Gluten Free Bread with Butter or Olive Oil & Raspberry Balsamic R40

Sharing Plates

Spring Pea & Buffalo Curd Agnolotti, Whey, Kale, Smoked Seeds R70

Smoked Brisket Point End, Port Jus, Gremolata R140

Slow Cooked Leg of Lamb, Onion Skin Gravy and Garden Pesto R185

Cauliflower Cashew Cheese, Hazelnuts, Chili Honey R75

Hasselback Sweet Potatoes, Garden Chimichurri R50

Braised Leeks, Labneh, Caper Beurre Noisette, Almonds R70

Dessert

Rose Geranium Poached Plums, Farm Berry Shortbread, Whipped
White Chocolate Mousse R90

Chef's Favorite Chocolate Cake with Whipped Coconut Mousse
(Vegan & Gluten Free) R70

All ingredients used are from local, organic farms and are heavily seasonal. Dairy is from happy Jersey cows. Flours are stoneground. Spices are non-irradiated. Honey is raw and from our farm.

We think you will love each menu item just as much as we do.

We are a true farm to fork restaurant – no compromises.