

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

Each starter is served with 2 roosterkoek

Sliced Persimmon, Kuri Squash, Persimmon Shrub, Mole Seco 150

Quince, Ricotta, Basil Pesto Walnuts, Baby Leaves 150

Tempura Sprouting Broccoli, Sweet Potato Hummus, Sage Butter 120

Charred Green Beans, Labneh, Nasturtium Pesto 100

Nettle Chakalaka, Marinated Baby Beetroot, Sorghum Cream 120

Seasonal Garden Salad, Pear, Bocconcini, Mint, Almond 120

Crispy Baby Potatoes, Smoked Crème Fraiche, Cucumber Relish 120

Braised Karoo Lamb, 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, Biscotti Crumb, Mesquite Ice Cream 140

Sago, 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.