

á la carte

starters

- lamb croquettes**, pear mustard, apricot dressing, mint yoghurt 97
recommended with Glen Carlou Unwooded Chardonnay
- salt and pepper squid**, aubergine, roasted red pepper, confit lime mayonnaise 85
recommended with Glen Carlou Pinot Noir Rosé
- spring salad**, greens, radish, strawberry, fennel, poppy seed dressing, baby cucumber (V) 80
recommended with Glen Carlou Sauvignon Blanc
- lightly smoked pork terrine**, spring vegetable pickle, whole grain mustard, pistachio 82
recommended with Glen Carlou Chardonnay

mains

- line fish**, asparagus, fennel salad, tomato, green olive butter 180
recommended with Glen Carlou Chardonnay
- rolled lamb shoulder**, marsala roasted onions, grilled leeks, smoked sweetbreads, lamb jus 198
recommended with Glen Carlou Merlot
- roasted Pork Belly**, sautéed spring vegetables, orange ginger vinaigrette, crackling 165
recommended with Glen Carlou Pinot Noir or Quartz Stone Chardonnay
- ostrich fillet**, charred onion, blueberry jus, pea puree, carrot 175
recommended with Glen Carlou Syrah
- sirloin (300g)**, chimichurri, hand cut fries 190
recommended with Glen Carlou Cabernet Sauvignon

desserts (V)

- recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc
- vanilla crème brûlée**, preserved guava, guava sorbet, cardamom marshmallow 75
- dark chocolate crémeux**, aero, mascarpone ice cream, lemon curd, shortbread 85
- selection of cheese**, Dalewood Huguenot, Brie, Camembert, Languedoc, Karoo blue, preserve. 75

sides

- potato wedges**, rosemary salt, tomato relish 45
- oven roasted butternut**, garlic, mint and yoghurt 65

abbreviation used in our menu: vegetarian (V), vegan (V)