

## 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
- slow roasted aubergine**, tomato, hummus, cauliflower tabbouleh, spiced cashew nuts (V) 160  
recommended with Glen Carlou Unwooded Chardonnay or Pinot Noir Rosé

## 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)

## wine list

### white

2020 Glen Carlou Sauvignon Blanc	30/90
2019 Glen Carlou Unwooded Chardonnay	33/100
2019 Glen Carlou Chardonnay	45/135
2019 Glen Carlou Quartz Stone Chardonnay	110/330

### rosé

2020 Glen Carlou Pinot Noir Rosé	33/98
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### red

2019 Glen Carlou Petite Classique	39/115
2019 Glen Carlou Merlot	40/120
2019 Glen Carlou Syrah	57/170
2018 Glen Carlou Grand Classique	65/190
2018 Glen Carlou Cabernet Sauvignon	50/150
2017 Glen Carlou Gravel Quarry Cabernet Sauvignon	141/424

### sweet

2016 The Welder, Natural Sweet Chenin Blanc	37/111
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## alcoholic beverages

<b>mocktails</b>	rock shandy – angostura bitters, lemonade, soda	36
<b>beers</b>	windhoek draught	30
	bergriver brewery helles lager	38
	bergriver brewery leichtes weizen	38
	bergriver brewery pale ale	38
<b>gin</b>	inverroche classic	28
	wilderer fynbos	26
	gordons	20
<b>vodka</b>	smirnoff	18
<b>brandy</b>	kwv 5yr	22
	richelieu	20
	oude molen vsop	38
<b>whiskey</b>	bells, bains	22
	jameson	28
	johnny walker black	34
<b>liqueurs</b>	amarula (double)	28
<b>non-alcoholic beverages</b>		
<b>mineral water</b>	still and sparkling 750ml	30
<b>mixers</b>	<b>fitch &amp; leedes:</b>	
	soda water, bitter lemon, indian tonic, pink tonic, lemonade	20
<b>cordials</b>	roses lime, roses kola tonic, roses passion fruit	8
<b>sodas</b>	coke, coke zero, cream soda	22
<b>'tizers</b>	appletiser, red grapetiser	25
<b>mocktails</b>	the dutchess virgin gin and tonic	45
<b>coffee</b>	filter, americano, single espresso, macchiato	24
	cappuccino, café late, double espresso, flat white, cortado	28
	hot chocolate	26
<b>tea</b>	rooibos, english breakfast, earl grey	15
	peppermint, green tea	