

## LIGHT MEALS

### BURGERS, WRAPS AND SANDWICHES

*served with rustic fries and a garden salad*

<b>BEEF BURGER</b>	3 2 0
200g signature flame-grilled beef patty, lettuce, gherkin, tomato, caramelised onions, mustard mayonnaise, cheddar cheese, sesame roll	
<b>VEGAN BURGER</b>	3 1 0
black bean and mushroom patty, mint and spring onion slaw, guacamole, chiptole mayonnaise, sesame roll <b>VE</b>	
<b>SAXON CLUB WRAP OR SANDWICH</b>	3 2 0
grilled bacon, fried egg, chicken mayonnaise, avocado, tomato, cheddar cheese	
<b>TOASTED SANDWICHES</b>	
ham, cheese and tomato	2 2 5
chicken mayonnaise	2 7 0

## MAIN MEALS

<b>220G BEEF FILLET</b>	4 9 0
potato rösti, grilled baby vegetables, green peppercorn jus <b>GF</b>	
<b>SPAGHETTI</b>	3 5 0
sautéed courgette, garlic, chili, parmesan, spaghetti pasta	
<b>SCOTTISH SALMON</b>	6 8 0
crushed potato, bok choy, sweet and sour sesame sauce <b>GF</b>	
<b>PRAWN LINGUINE</b>	4 9 0
de-shelled prawns, tomato, garlic, onions, chili, rocket, parmesan	
<b>CAPE MALAY LAMB CURRY</b>	4 4 0
boneless lamb curry, aromatic basmati rice, roti, samoosa, sambals, raita	
<b>BUTTER CHICKEN CURRY</b>	4 2 0
masala butter chicken curry, cashews and coconut milk, served with aromatic basmati rice, roti, samoosa, sambal, raita <b>N</b>	

*Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.*

## OYSTERS

west coast oysters, lime and apple mignonette **GF**

for 6	3 3 0
for 12	6 3 0

## CAVIAR

sturgeon caviar, traditional accompaniments:

boiled eggs, parsley, crème fraiche, blinis, vodka

**SQ**

## SALADS

<b>TUNA SALAD</b>	4 5 0
yellow fin tuna, avocado, pickled ginger, black rice, edamame bean, spicy nori dust <b>GF/DF</b>	
<b>QUINOA SALAD</b>	2 2 0
red and white quinoa, avocado, kimchi, sprouts, goji berry <b>VE</b>	
<b>TOMATO SALAD</b>	3 3 0
tomato, buffalo mozzarella, basil, olive oil, aged balsamic <b>V</b>	
<b>CHICKEN CAESAR SALAD</b>	3 2 0
chicken caesar salad, baby gem lettuce, white anchovy, crouton, crispy bacon, poached egg, parmesan, anchovy dressing	

## DESSERTS

<b>SAXON TORTE</b>	3 4 0
manjari 64% chocolate torte, milk chocolate whip, berry gel, raspberry pâte de fruit, vanilla ice cream <b>GF/V</b>	
<b>BAKED CHEESECAKE</b>	3 0 0
lemon curd, poppyseed crumble, charred orange, citrus mouse	
<b>MALVA</b>	3 0 0
charred orange, crème anglaise, cinnamon crumble, ginger ice cream <b>V</b>	

## SIDES

avocado | garden salad | rustic fries | sweet potato fries | garden vegetables | steamed basmati rice | mashed potatoes | truffle wedges

**100**

## SAUCES

mushroom | peri-peri | lemon butter | peppercorn | bearnaise sauce

**100**

**GF-GLUTEN FREE DF-DAIRY FREE N-NUTS  
V-VEGETARIAN VE-VEGAN**

A discretionary gratuity of 12.5% will be added to your final bill