

SUNDAY LUNCH MENU

THE starters

- smoked scottish salmon, pickled red onion, cream cheese, capers, sourdough
- wagyu sirloin, carpaccio, beetroot, mint, caper, whipped gorgonzola, mandarin dressing GF
- leek, potato, truffle and boland foam, leek ash GF/V

THE middle

- duck crepes, pickled cucumber, ponzu, coriander and sesame dressing
- kingklip, green beans, haricot blanc, salsa verde GF/DF
- agnolotti, ricotta and lemon, parsley cream, parmesan foam V

THE mains

- saxon sunday roast, yorkshire pudding, roast vegetables with your choice of:
 - wagyu chateaubriand
 - lamb loin noisette
 - baby chicken, truffle butter
- linefish, leek velouté, olive soil, braised fennel, cauliflower GF
- half dozen white prawns, savoury rice, lemon butter or peri-peri GF
- pumpkin risotto, sage, burrata, pumpkin seed brittle V

THE desserts

- bread and butter pudding, dulcex chocolate, banana ice cream
- hazelnut guanaja chocolate mousse, frangelico foam, coffee ice cream N
- shortcrust, raspberry mousse, frangipan, blackcurrant ice cream N
- belnori goats' cheeses, beetroot, blood orange, biscotti

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.

3 COURSE R1150 | 4 COURSE R1350

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

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