

EASTER LUNCH MENU

THE starters

half-dozen walvis bay oysters, passion fruit granita, pepperoncino GF/DF
cape malay pickled hake, spiced hot cross bun, tomato jam
wagyu beef fillet tartare, sous vide egg yolk, garlic aioli, pickled mustard, radish, parmesan cracker, melba toast
baked pumpkin, smoked carrot, coconut labneh, carrot and vanilla soil, saffron VE

THE middle

apricot glazed smoked snoek, pearl couscous, tomato and pickled red onion, dill mayonnaise DF
aubergine, spiced tomato purée, charred baby onions, courgette, za'atar coconut cream GF/VE
cured duck breast, cherry purée, long stem broccoli, asparagus, honey glazed carrots, baby onion, crispy red cabbage, jus GF

THE mains

saxon sunday roast, yorkshire pudding, roast vegetables with your choice of -
wagyu sirloin
lamb loin noisette
baby chicken, truffle butter
seafood curry, saffron and spring onion basmati rice, potato samosa, tamarind chutney
arrabiata penne pasta, peppers and olives, basil pesto, shaved parmesan V
grilled 'wild white' prawns, caramelised sweet potato, grilled lime, chipotle and coriander aioli GF

THE desserts

hot cross bun bread and butter pudding, spice milk chocolate ganache, swiss meringue
hazelnut guanaja chocolate mousse, frangelico foam, coffee ice cream N
strawberry jelly, swiss roll, tonka bean custard, macerated strawberries, whipped cream, strawberry ice cream
huguenot, boland, wineland blue, brioche, roasted plum, onion cream

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. Our premium range of teas and coffees are sustainably sourced.

4 COURSE R1650

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