



QUNU

FATHER'S DAY LUNCH

a moment to savour, a man to celebrate

SALMON

home smoked scottish salmon, tomato and avocado salsa, herbed cream cheese, capers, sourdough crostini, micro shoots

CARROT

baked pumpkin, smoked carrot, coconut labneh, carrot and vanilla soil, saffron **VE**

TONGUE

black bean and chilli salsa, smoked white bean purée, beef jus **GF**

KINGKLIP

smoked red pepper purée, beetroot, spring onion, herb crusted anchovies, saffron, sesame seeds **GF/DF/N**

ORZO PASTA

tomato fondue, fine herbs, parmesan, rocket **V**

DUCK

confit duck leg, strawberry and cherry purée, asparagus, honey glazed carrots, baby onion, crispy red cabbage, jus **GF**

SAXON SUNDAY ROAST

yorkshire pudding, roast vegetables served with your choice of – chateaubriand, lamb loin noisette or baby chicken and truffle butter

LINEFISH

grilled linefish, spicy tomato purée, asparagus, charred peppers, confit heirloom tomatoes, dill oil **GF**

FROM THE GRILL

lamb kebab, bbq chicken, boerewors, smoky potato salad, tomato and onion relish, charred broccoli **GF**

TAGLIATELLE PASTA

confit garlic and herb cream, grilled courgettes, shimeji mushrooms, black truffle **V**

PRAWN

peri-peri 'wild white' prawn tails, calamari, pineapple, spring onion, crispy rice noodle, savoury rice **GF**

PUDDING

cognac pudding, pecan praline, poached pears, dulcey ice cream **N**

CHOCOLATE

hazelnut guanaja chocolate mousse, frangelico foam, coffee ice cream **N**

BERRY TART

shortcrust, raspberry mousse, frangipane, blackcurrant ice cream **N**

CHEESE

belnori goats' cheeses, beetroot, blood orange, biscotti

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