



QUNU

MOTHER'S DAY

a celebration of motherhood and love that knows no bounds

QUICHE

haddock and leek, sour cream, apple and broccoli salad

TARTARE

wagyu beef fillet, sous vide egg yolk, garlic aioli, pickled mustard, radish, parmesan cracker, melba toast

CARROT

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

OCTOPUS

squid ink, apple, dashi, kimchi **GF/DF**

AUBERGINE

spiced tomato purée, charred baby onions, courgette, za'atar coconut cream **GF/VE**

WAFFLE

maple glazed bacon, berry cheesecake mousse, berries

SAXON SUNDAY ROAST

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

SOLE

west coast sole, pomme purée, capers and lemon burnt butter, celery mandarin and fennel salad **GF**

DUCK

confit duck legs, potato fondant, smoked beetroot, charred orange, star anise jus **GF**

PASTA

penne, basil cream, parmesan crisps and pistachio crumb, grilled zucchini, lime oil **V**

WAGYU

wagyu fillet, truffle and cauliflower, fine beans, thyme jus **GF**

PUDDING

almond steamed pudding, apricot caramel, cardamom ice cream **N**

CHOCOLATE

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

TRIFLE

strawberry jelly, swiss roll, tonka bean custard, macerated strawberries, whipped cream, strawberry ice cream

CHEESE

huguenot, boland, wineland blue, brioche, roasted plum, onion cream

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