

# SUNDAY LUNCH MENU

## THE starters

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

wagyu beef fillet tartar, sous vide egg yolk, garlic aioli, pickled mustard, radish, parmesan cracker GF

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

## THE middle

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

cured duck breast, strawberry and cherry purée, 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 beef

lamb roast

baby chicken, truffle butter

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

fresh tagliatelle pasta, confit garlic and herb cream, grilled courgettes, shimeji mushroom, black truffle V

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

## THE desserts

bread and butter pudding, dulcey 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. Our premium range of teas and coffees are sustainably sourced.*

3 COURSE R1250 | 4 COURSE R1450

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