

VIVAT BACCHUS

A Taste Of South Africa

£45 per person

Mushroom and Beetroot Frikkadel (ve)
Chakalaka

Smoked Snoek paté
Pickled rhubarb, spring salad

Freedom Hills Wagyu Beef Carpaccio
Shaved manchego, pickled shimeji mushrooms, truffle aioli

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Bobotie Spiced Cauliflower Steak (ve)
Macadamia nut 'cream', red bush tea raisins

Pan Seared Cod
Cape malay leeks, asparagus

Sirloin Steak 200g
Natural pasture grazing, hand-selected & aged on the bone
Baby leaves served with tenderstem broccoli or triple cooked chips

Béarnaise, Madagascan Green Peppercorn 4.25 supplement

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Malva Pudding
Custard

Chocolate Fridge Tart (ve)
Rhubarb, coulis

Selection of Seasonal Cheese

Please inform your waiter if you have a food allergy or intolerance before you order your meal. As we work with nuts there may be traces through all our dishes. The food standards agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Burgers cooked rare and medium rare carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked throughout to reduce that risk. We have to recommend that all burgers are cooked well done. A discretionary 12.5% service charge will be added to your bill.