

Tasting Menu

£55.00

with matched wines £80.00

Biltong

with Masai Mara

Carpaccio of ostrich

with ras el hanout goat's cheese &
peppadew & garlic crisps

Seared tuna

with wasabi avocado & daikon dressing

Spiced springbok loin

braised cavolo nero and celeriac fondant

Dom Pedro

vanilla ice cream, kahlua, frangelico & chocolate

Selection of European cheese

with muscatel grapes & crisp fennel bread



Shaka Zulu

Starters

Spiced prawns Ginger, curry leaves, tomato, coriander & peri peri, served chilled with coriander shoots & sea salt	£11.50
Cape Malay pickled red mullet 12 spices, garlic, shallots & chilli, served chilled with lemon oil & coriander shoots	£9.50
Carpaccio of ostrich with ras el hanout goat's cheese & peppadew & garlic crisps	£9.50
Braised lamb shank samoosa with rose harissa mayonnaise	£7.50
Cured meat board with pickles selection of continental meats, drowers & biltong with pickles	£8.95
Rooibos tea smoked salmon with pickled cucumber, horseradish, pea shoots & soda bread	£10.50
Seared tuna with wasabi avocado & daikon dressing	£9.95
Crayfish cocktail Baby gem lettuce, cucumber, tomato & lemongrass dressing	£8.95
Aubergine salad Aubergine caviar with grilled smoked aubergine, pea shoots & lemon oil	£7.00

Main

All of our South African game is carefully sourced direct. It has a much more delicate taste than that of its British counterparts. All of our meats are cooked traditionally & classically on a braai grill or pan roasted. To gain the best from the meat they are best served medium rare.

Spit roast of the day with chakalaka & roasting juices Our meats are dry rubbed & spit roasted for 5 hours, served with dressed chakalaka a spicy African vegetable relish	£18.00
Veal chop pan fried with roasted artichoke, sage & red onion	£29.00
Bobotie & braised basmati rice A traditional Cape Malay dish consisting of curried beef baked with a custard topping with a blend of spices, chutney & herbs	£16.50
Beer battered kingklip with pea puree & tartare sauce Kingklip is a classic long thin fish from the Southern Atlantic that is very popular in South Africa. Sometimes known as the Cusk Eel, it has a similar texture to cod or haddock.	£18.00
Coconut fried halibut with buttered broccolini & tamarind dressing	£22.50
Linguini with lobster, clams & tomato	£15.00
Butternut pumpkin ravioli with pine nuts, grilled radicchio & ricotta	£18.50

Braai

Spiced springbok loin braised cavolo nero and celeriac	£25.50
Roasted ostrich fillet parsnip & walnut cream, pickled beetroot	£26.00
Grilled boerewors sausage Coarsely ground beef & lamb with toasted coriander, pepper, nutmeg cloves & allspice served with mint & peanut chutney	£16.00
Pork & lamb sosaties Marinated with onion, garlic, curry, tamarind, apricot & sherry, grilled on skewers over charcoal	£17.50
Broccolini with garlic & ginger	£3.75
Msamba Sautéed spinach with roasted peanuts, tomato & onion	£4.50
Zulu cabbage Bell pepper, tomato & curry	£3.75
Roasted shallots, sage & garlic	£3.75
Peri peri fries	£2.95
Greek salad	£4.50
Tomato, shallot & basil salad	£4.50

Premium Dishes

Shaka Zulu sample board 900g Springbok, ostrich, kudu, lamb rump, boerewors, with monkey gland sauce, mint & peanut chutney & chakalaka. For 2 people.	£70.00
'Bunny Chow' (for 2) Durban style chicken curry The word "bunny" is derived from the word "bania" which in Durban was the word used for an Indian trader. This dish was adopted by the British settlers and also the Zulu inhabitants, simplified and streamlined to become a staple enjoyed by all.	£32.00
Fillet steak 200g triple cooked chips & béarnaise sauce	£27.00
Aged Sirloin steak 250g Roast crumbed bone marrow with red wine and mushroom sauce	£25.00
Speyside Highland Rib 350g Served on the bone with pickled girolles & red wine sauce	£32.00
Plateau de Fruits de Mer (for 2) Includes lobster, baby crayfish tails, fresh prawns, brown shrimp, winkles & mussels with mayonnaise, lemon & dressed samphire.	£45.00

A discretionary service charge of 12.5% will be added to your total bill