# FOR THE TABLE

**Biltong Selection £9.5**  
Salty & spicy dried meat including droewors & sliced beef biltong

**Pitted Kalamata & Halkidiki Olives £5.5**  
Mix of pitted olives, combined with garlic cloves, olive oil, salt, black pepper, sundried tomato strips, oregano, parsley

**Bread Selection to Share £5.5**  
Garlic coriander naan bread, sourdough bread, parsley butter, maldon sea salt

## STARTERS

**Wood Roasted Vegetables £9**  
Chargrilled sweet florentine peppers, baby courgettes & artichoke hearts

**Peri Peri Chicken Wings £9**  
Jumbo wings lightly fried, tossed in mild peri peri seasoning, spiced chunky tomato sauce

**Cape Malay King Prawn Cocktail £11.5**  
Freshly poached chilled prawns, crayfish cocktail, curried Cape Malay sauce

**Bobotie Spring Roll £8.5**  
Lightly curried mince, blend of Cape Malay spices, served with vegetable salat

**Snoek Paté £8**  
Lightly smoked oily fish blended with cream cheese, ciabatta wafer

**Lamb Samosas £9.5**  
Spiced lamb mince, onion, baby peas, peach chutney

**Seared Yellowfin Tuna Loin £10.5**  
Light teriyaki glaze, keta, coriander cress

**Rooibos Smoked Salmon £12**  
Pickled cucumber, hollandaise sauce, crispy shallots

**Vegetable Samosas £7.5**  
Potato, onion, carrot, ginger, peach chutney

## STEAKS

<table>
<thead>
<tr>
<th>Rare Breed Fillet</th>
<th>Sirloin</th>
<th>Beef T-Bone</th>
<th>Rare Breed Rib Eye</th>
<th>Beef Bobotie</th>
<th>Harissa Buffalo Striploin</th>
<th>Chermoula Wild Boar Tenderloin</th>
<th>Chateaubriand for two</th>
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</thead>
<tbody>
<tr>
<td>250g £31</td>
<td>300g £28</td>
<td>400g £35</td>
<td>300g £30</td>
<td>£19.95</td>
<td>250g £28</td>
<td>260g £28</td>
<td>600g £75</td>
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**King Sharer £80**  
200g of each - Fillet, Ribeye & Wild Beef

**Sourced from rare British herds. Add a sauce of your choice £3**: Béarnaise, Zulu Red Chilli Sauce, Creamy Garlic, Green Peppercorn, Red Wine, Stilton Cream

## MAINS

**Rump of Lamb £25**  
Grilled carrots, broad beans, mashed potatoes & lamb jus

**Pork Ribs £18/£29**  
Half or full rack of ribs

**Porcini Mushroom Ravioli £16.5**  
Mozzarella cheese, tomato & basil sauce

**Grilled Whole Lobster £88**  
Butter & garlic new potatoes

**Six Cajun Grilled Tiger Prawns £36**  
Yellow rice, chilli samba

**Grilled Tuna £27.5**  
Half shell mussels, wilted greens, sun blushed tomato, olive oil

**Beef Bobotie £19.95**  
Traditional South African dish, curved mince, baked with an egg-based topping & a blend of Cape Malay spices with yellow rice

**Grilled Baby Chicken £22**  
Wilted baby greens, red wine jus

**Porcini Mushroom Ravioli £16.5**  
Mozzarella cheese, tomato & basil sauce

**Blackened Cajun Salmon £23.50**  
Wilted baby greens, Chardonnay cream sauce

**Chermoula Grilled Seabream £26**  
Crushed potatoes, burnt lime

**Six Cajun Grilled Tiger Prawns £36**  
Yellow rice, chilli samba

**Chicken Apricot Skewers £21**  
Peach chutney

**Grilled Whole Lobster £88**  
Butter & garlic new potatoes

**Grilled Pork T Bone £23**  
Button mushrooms & spring onion

**Halloumi Skewers £17**  
Courgettes, mixed peppers & chunky tomato sauce

**Grilled Tuna £27.5**  
Half shell mussels, wilted greens, sun blushed tomato, olive oil

**Shaka Baby Gem Salad £14.5**  
Dukka crusted broccoli, mozzarella, confit cherry tomatoes, peppadews

## SIDES

**Spicy Malay Yellow Rice £5**

**Baby Rocket Salad with Shaved Parmesan £5**

**Harissa Mac & Cheese £6.5**

**Mashed Potato £5**

**Peri Peri Fries £5**

**Side Salad £5**

**Creamy Spinach £5**

**Brocolini, Garlic & Chilli £5**