

SHIELD

FOR THE TABLE

Biltong Selection

Salty & spicy dried beef £9.50

Bread Selection to Share

With smoked sea salt, parsley butter & harissa butter £6 V

Olives

With pickles, sweet habanero chillis & golden thyme £4.50 V

Crocodile Cigars

Finely diced crocodile loin with sun blushed tomato & harissa pesto £14

STARTERS

Wood Roasted Vegetables

Florina peppers, baby courgettes, artichoke hearts & burrata purée V

Lamb Samosas

Peach chutney

Vegetable Samosas

Smoked paprika mayonnaise V

Peri Peri Chicken Wings

Spiced chunky tomato sauce

Smoked Mackerel Paté

Blanded with cream cheese, served with ciabatta wafer

MAINS

Rare Breed Grilled Sirloin Steak

Béarnaise sauce (£7.50 supplement)

Chermoula Grilled Seabass

Tomato salsa

Whole Baby Chicken

Tandoori paste yogurt

Grilled Crocodile

Red wine jus (£7.50 supplement)

Vegetable Potjie V

A traditional, spiced South African dish served with yellow rice

SIDES

Spicy Malay Yellow Rice £5 ▲ Hand Cut Chips £5 ▲ Peri Peri Fries £5 ▲ Harissa Mac & Cheese £6.50

Creamy Spinach £5 ▲ Cinnamon Butternut £5 ▲ Mashed Potatoes £5 ▲ Side Salad £5

Sugar Snaps & Red Onion £5 ▲ Buttered New Potatoes £5

DESSERT

Passion Fruit Cheesecake

Pistachio brittle

Dark Chocolate Tart

Honeycomb crackling

Cheese Selection

Strong cheddar, stilton, camembert served with grapes and biscuits

Ice Cream & Sorbet Selection