

THREE
COURSES
£27.50



THREE
COURSES,
BOTTOMLESS WINE,
BLOODY MARYS
& MIMOSAS
£49.50

SUNDAY LUNCH

STARTERS

Shaka Smoked Salmon

Baby rocket, confit heritage tomato,
chilli jelly, crispy Shallots

Peri Peri Chicken Wings

lightly fried, tossed in mild peri seasoning,
spiced chunky tomato sauce

Vegetable Samosas v

Potato, onion, carrot, ginger, peach chutney

Lamb Samosas

Peach chutney

Cornish Crab Salad

Shaved fennel, pickled radish, Cajun
mayonnaise, crispy pane carasau

Wood Roasted Vegetables v

Chargrilled sweet florina peppers, baby
courgettes, artichoke hearts & burrata purée

MAINS

Chermoula Grilled Sea Bream

Butternut, tomato, burnt lime

Vegetable Potjie

A traditional, spiced South African
dish served with yellow rice

Zulu Burger or Crocodile Burger

Served in a toasted brioche bun with lettuce,
tomato, mayo & served with peri peri fries
Add bacon £1 Add cheese £1

ROASTS

Roast Spatchcock Chicken

Roast Rump of British Lamb

Rare Breed Sirloin (£4 supplement)

All served with Yorkshire pudding,
roast potatoes, seasonal vegetables

DESSERTS

Passionfruit Cheesecake

Ice Cream or Sorbet Selection

Mango Crème Brûlée

Mixed red berry compote

Dark Chocolate Tart

Cheese Selection

SIDE DISHES

▲ Spicy Malay Yellow Rice £5 ▲ Sugar snaps & Red Onion £5 ▲ Creamy Spinach £5 ▲

▲ Hand Cut Chips £5 ▲ Peri Peri Fries £5 ▲ Cinnamon Butternut £5 ▲

▲ Side Salad £5 ▲ Harissa Mac & Cheese £6.50 ▲ Mashed Potatoes £5 ▲ Buttered New Potatoes £5 ▲

COFFEES

▲ Cappuccino, Filter, Espresso, Double Espresso or Latte £2.50 each ▲

A discretionary service charge of 12.5% will be added to your total bill ▲ All weights are uncooked & approximate. *Friday & Saturday night only.