



while you wait

SPICED OLIVES (VE)	4.00
BEETROOT HUMMUS WITH FLATBREAD (VE)	5.00
BLACK OLIVE TAPENADE WITH FLATBREAD (VE)	5.00
PIGS IN BLANKETS	6.00
TOASTED SOURDOUGH, OLIVE OIL & BALSAMIC (VE)	5.00
CURED CHARCUTERIE MEATS	6.00

light bites

12-3 Monday to Saturday

CROQUE MONSIEUR	14.00
TOASTED PULLED HAM SANDWICH, BAKED WITH OUR CRÈME FRAICHE & CHEDDAR SAUCE, SERVED WITH FRIES	
CROQUE MADAME	11.00
TOASTED PULLED HAM SANDWICH, BAKED WITH OUR CRÈME FRAICHE & CHEDDAR SAUCE, TOPPED WITH A FRIED EGG	
GAMMON, EGG & CHIPS	10.00
6OZ GAMMON STEAK SERVED WITH FRIES & A FRIED EGG	15.00
DOUBLE UP FOR JUST 5.00	
HUMMUS OPEN SANDWICH (VE)	10.00
TOPPED WITH AVOCADO & ROASTED CHICKPEAS, SERVED WITH MIXED SALAD	

ice cream

2.00 PER SCOOP

VANILLA
VEGAN VANILLA (VE)
STRAWBERRY & CLOTTED CREAM
BANANA & BUTTERSCOTCH
CHOCOLATE

allergies

PLEASE MAKE US AWARE OF ANY ALLERGIES/INTOLERANCES AT THE TIME OF ORDERING.

WE COOK FRESH FOOD, NOT FAST FOOD, SOME DISHES MAY TAKE UP TO HALF AN HOUR TO PREPARE.

starters

FRANK'S HOT BUFFALO NACHOS (V)	7.00	VEGAN MINTED LAMB (VE)	8.50
CHEDDAR CHEESE, CRÈME FRAICHE, GUACAMOLE, JALAPENOS, SPRING ONION, RED CHILLI & CRISPY ONIONS		CHIMICHURRI MAYO, RADISH & CORIANDER	
CRISPY KOREAN BBQ WINGS	8.00	SALT & PEPPER SQUID	8.00
JALAPENOS & SPRING ONION	14.00	SMOKEY RANCH DRESSING & LIME	
5 OR 10		CRISPY VEGETABLE GYOZAS (VE)	7.50
GOATS CHEESE TART (V)	8.00	PEA PUREE & SOY SAUCE	
PUFF PASTRY & RED ONION MARMALADE		BOEREWORS	8.50
		SOUTH AFRICAN BEEF SAUSAGE, TOMATO, ONION & BACON RELISH	

mains

CYDER BATTERED FISH & CHIPS	18.00	CHEESE & BACON BEEF BURGER	17.50
TARTARE SAUCE, MUSHY PEAS & SKIN-ON CHUNKY CHIPS		PRETZEL BUN, SMOKEY RANCH, ONION STRAWS, LETTUCE, TOMATO & FRIES	
BATTERED BANANA BLOSSOM (VE)	16.50	BONELESS CHICKEN THIGH BURGER	17.50
TARTARE SAUCE, MUSHY PEAS & SKIN-ON CHUNKY CHIPS		BUTTERMILK FRIED, PRETZEL BUN, CHIMICHURRI MAYO, LETTUCE, TOMATOES & FRIES	
RED PESTO RIGATONI (VE)	17.00	REDEFINE MEAT BURGER (VE)	17.50
SUNDRIED TOMATOES, RED PESTO, CREAM CHEESE & KALE		PRETZEL BUN, SMOKEY RANCH DRESSING, LETTUCE, TOMATO, ONION STRAWS & FRIES	
<i>ADD A BONELESS CHICKEN THIGH</i>	+3.00	MISO GLAZED SALMON	19.00
4OZ, 8OZ OR 16OZ RUMP STEAK	16.00	EGG NOODLES, BOK CHOI, SAUTEED MUSHROOMS & SESAME SEEDS	
ROASTED NEW POTATOES, TENDERSTEM AND A CREAMY WILD MUSHROOM, WHISKEY & HORSERADISH SAUCE	23.00	LAMB BUNNY CHOW	19.00
	36.00	TRADITIONAL SOUTH AFRICAN LAMB & POTATO CURRY SERVED IN A WHOLE LOAF OF CAMPAGNE RYE, TOPPED WITH CORIANDER	
SRI LANKAN VEGETABLE CURRY (VE)	17.00	POACHED SMOKED HADDOCK	17.50
ROASTED BUTTERNUT SQUASH, AUBERGINE AND SPINACH CURRY		SPRING ONION MASH, WHOLEGRAIN MUSTARD SAUCE, POACHED EGG & CRISPY LEEKS	
SERVED IN A WHOLE LOAF OF CAMPAGNE RYE, TOPPED WITH CORIANDER			
WHOLE HAM HOCK	19.00		
TENDERSTEM BROCCOLI, CREAMY ENGLISH MUSTARD & LEEK SAUCE AND MASH			

sides

SKIN-ON CHUNKY CHIPS (VE)	4.00	ONION STRAWS (VE)	4.00
SKIN-ON FRIES (VE)	4.00	BOK CHOI, SOY, & CHILLI (VE)	4.50
GARLIC FLATBREAD (VE)	4.00	GARLIC SEASONAL VEGETABLES (VE)	4.00
CHEESY GARLIC FLATBREAD (V)	4.50	WATERCRESS MIXED SALAD (VE)	4.00

desserts

BANOFFEE BELGIAN WAFFLE (VE)	8.00	AFFOGATO (VE)	6.00
BANANA, CHOCOLATE SAUCE, MAPLE SYRUP, SMASHED BISCUIT & WHIPPED CREAM		VEGAN VANILLA ICE CREAM, ESPRESSO COFFEE & SHORTBREAD	
CHOCOLATE & RASPBERRY TART (VE)	7.50	STICKY TOFFEE PUDDING (V)	8.00
MIXED BERRY COMPOTE		DRUNKEN DATE & CARAMEL SAUCE, BANANA & BUTTERSCOTCH ICE CREAM	
		CHERRY BAKEWELL CHEESECAKE (V)	8.00
		TOPPED WITH ALMONDS, WHITE CHOCOLATE AND A BERRY COMPOTE	