



while you wait

SPICED OLIVES (VE)	4.00
CURED CHARCUTERIE MEATS	6.00
RUSTIC BREAD ROLLS, OLIVE OIL & BALSAMIC (VE)	5.00
BLACK OLIVE TAPENADE WITH FLATBREAD (VE)	5.00
BEETROOT HUMMUS WITH FLATBREAD (VE)	5.00
PIGS IN BLANKET	6.00
MAPLE GLAZED PORK BITES	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	
HUMMUS OPEN SANDWICH (VE)	10.00
TOPPED WITH AVOCADO & ROASTED CHICKPEAS, SERVED WITH MIXED SALAD	
GAMMON, EGG & CHIPS	10.00
6OZ GAMMON STEAK SERVED WITH FRIES & A FRIED EGG	15.00
DOUBLE UP FOR JUST 5.00	
KEDGEREE FISHCAKE BENEDICT	13.50
POACHED EGG, SMOKED HADDOCK, BROCCOLI & HOLLANDAISE	

ice cream

2.00 PER SCOOP	
VANILLA	
VEGAN VANILLA (VE)	
SALTED CARAMEL (VE)	
CHOCOLATE	
COOKIES & CREAM	
BANANA & BUTTERSCOTCH	

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

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

mains

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

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