



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
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	
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
SALTED CARAMEL (VE)
CHOCOLATE
BANANA

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

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

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	POACHED SMOKED HADDOCK	17.50
4OZ, 8OZ OR 16OZ RUMP STEAK	16.00	SPRING ONION MASH, CREAMY WHOLEGRAIN MUSTARD SAUCE, POACHED EGG & CRISPY LEEKS	
ROASTED NEW POTATOES, TENDERSTEM AND A CREAMY WILD MUSHROOM, WHISKEY & HORSERADISH SAUCE	23.00	MISO GLAZED SALMON	19.00
	36.00	EGG NOODLES, BOK CHOI, SAUTEED MUSHROOMS & SESAME SEEDS	
SRI LANKAN VEGETABLE CURRY (VE)	17.00	WHOLE HAM HOCK	19.00
ROASTED BUTTERNUT SQUASH, AUBERGINE AND SPINACH CURRY		TENDERSTEM BROCCOLI, CREAMY ENGLISH MUSTARD & LEEK SAUCE AND MASH	
SERVED IN A WHOLE LOAF OF CAMPAGNE RYE, TOPPED WITH CORIANDER		PULLED LAMB TACOS	20.00
BEEF BUNNY CHOW	19.00	MOROCCAN LAMB, GUACAMOLE, CHILLI, CORRIANDER, LIME & FRIES	
TRADITIONAL SOUTH AFRICAN BEEF & POTATO CURRY SERVED IN A WHOLE LOAF OF CAMPAGNE RYE, TOPPED WITH CORIANDER			

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		SALTED CARAMEL ICE CREAM, ESPRESSO COFFEE & SHORTBREAD	
HOMEMADE DOUGHNUTS	8.00	STICKY TOFFEE PUDDING (V)	8.00
CINNAMON SUGAR & BELGIAN CHOCOLATE SAUCE		DRUNKEN DATE & CARAMEL SAUCE, BANANA ICE CREAM	
CHOCOLATE & RASPBERRY TART (VE)	7.50	CHERRY BAKEWELL CHEESECAKE (V)	8.00
MIXED BERRY COMPOTE		TOPPED WITH ALMONDS, WHITE CHOCOLATE AND A BERRY COMPOTE	