



while you wait

SPICED OLIVES (VE)	4.00
BLACK OLIVE TAPENADE WITH FLATBREAD (VE)	5.00
PIGS IN BLANKETS	6.00
TOASTED SOURDOUGH, OLIVE OIL & BALSAMIC (VE)	5.00
MACKEREL PATE WITH TOASTED SOURDOUGH	6.00
BETROOT HUMMUS WITH FLATBREAD (VE)	5.00

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)
STRAWBERRIES & CREAM
BANANA & BUTTERSCOTCH
CHOCOLATE
SALTED CARAMEL (VE)

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	SALT & PEPPER SQUID	8.00
CHEDDAR CHEESE, CRÈME FRAICHE, GUACAMOLE, JALAPENOS, SPRING ONION, RED CHILLI & CRISPY ONIONS		SMOKEY RANCH DRESSING & LIME	
CRISPY KOREAN BBQ WINGS	8.00	BOEREWORS	8.50
JALAPENOS & SPRING ONION	14.00	SOUTH AFRICAN BEEF SAUSAGE ON A TOMATO, ONION & BACON RELISH	
5 OR 10		CRISPY VEGETABLE GYOZAS (VE)	7.50
		PEA PUREE & SOY SAUCE	

mains

CYDER BATTERED FISH & CHIPS	18.00	TACO SALAD	
TARTARE SAUCE, MUSHY PEAS & SKIN-ON CHUNKY CHIPS		CRISPY TACO SHELL BOWL, GEM LETTUCE, GUACAMOLE, SOUR CREAM, CHICKPEA SALSA AND CORIANDER. TOPPED WITH YOUR CHOICE OF:	
BATTERED BANANA BLOSSOM (VE)	16.50	• CHILLI BEEF	19.00
TARTARE SAUCE, MUSHY PEAS & SKIN-ON CHUNKY CHIPS		• PULLED BARBECUE PORK	17.00
4OZ, 8OZ OR 16OZ RUMP STEAK	16.00	• VEGAN MINTED LAMB (VE)	16.00
ROASTED POTATOES, SALT & PEPPER	23.00		
CORN RIBLETS & COWBOY BUTTER SAUCE	36.00	CHEESE & BACON BEEF BURGER	17.50
RED PESTO RIGATONI (VE)	17.00	PRETZEL BUN, SMOKEY RANCH, ONION STRAWS, LETTUCE, TOMATO & FRIES	
SUNDRIED TOMATOES, RED PESTO, CREAM SHEESE & KALE		BONELESS CHICKEN THIGH BURGER	17.50
<i>ADD A BONELESS CHICKEN THIGH</i>	+3.00	BUTTERMILK FRIED, PRETZEL BUN, CHIMICHURRI MAYO, LETTUCE, TOMATOES & FRIES	
SRI LANKAN VEGETABLE CURRY (VE)	17.00	REDEFINE MEAT BURGER (VE)	17.50
ROASTED BUTTERNUT SQUASH, AUBERGINE AND SPINACH CURRY		PRETZEL BUN, SMOKEY RANCH DRESSING, LETTUCE, TOMATO, ONION STRAWS & FRIES	
SERVED IN A WHOLE LOAF OF CAMPAGNE RYE, TOPPED WITH CORIANDER		ASPARAGUS & GEM LETTUCE CAESAR SALAD (VE AVAILABLE)	14.00
LAMB BUNNY CHOW	19.00	CROUTONS, PARMESAN & CAESAR DRESSING	
TRADITIONAL SOUTH AFRICAN LAMB & POTATO CURRY SERVED IN A WHOLE LOAF OF CAMPAGNE RYE, TOPPED WITH CORIANDER		<i>ADD A BONELESS CHICKEN THIGH</i>	+3.00
KAKUNI SALAD	18.00	<i>ADD BACON</i>	+1.50
SIMMERED JAPANESE PORK BELLY, MIYOSHI BEANSPOUTS, APPLE, SAVOY, CHILLI & SPRING ONION SALAD WITH A MINT & LIME DRESSING		MISO GLAZED SALMON	19.00
		EGG NOODLES, BOK CHOI, SAUTEED MUSHROOMS & SESAME SEEDS	

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	
CHERRY BAKEWELL CHEESECAKE (V)	8.00	STICKY TOFFEE PUDDING (V)	8.00
TOPPED WITH ALMONDS, WHITE CHOCOLATE AND A BERRY COMPOTE		DRUNKEN DATE & CARAMEL SAUCE, BANANA & BUTTERSCOTCH ICE CREAM	
YORKIE & BUTTER PUDDING (V)	8.50	WARM CHOCOLATE BROWNIE (V)	7.50
YORKSHIRE PUDDING BAKED IN A WHITE CHOCOLATE & WHISKEY CUSTARD, TOPPED WITH APRICOT JAM AND SERVED WITH CUSTARD OR VANILLA ICE CREAM		WITH A MIXED BERRY COMPOTE & VANILLA ICE CREAM	