



Wednesday to Sunday Lunch & Dinner Set Menu

2 Course Set Menu R435 per person

3 Course Set Menu R475 per person

Lunch Bread Service

Muesli & yoghurt loaf, jersey butter

Dinner Bread Service

Muesli & yoghurt loaf, jersey butter

Sundried tomato & feta rolls

Fennel country loaf & romesco

Amuse Bouche

Chefs choice

Starters

Gnocchi, wilted spinach, smoked tomato sauce, walnuts, basil pesto, parmesan cheese

De Grendel Winifred 2019 | Bottle R190 Glass R65

Springbok loin, parmesan crumb, braised baby red cabbage, berries, citrus segments, cherrie gel, marinated rolled courgettes, celeriac remoulade, juniper Jus

De Grendel Shiraz 2018 | Bottle R200 Glass R70

Soft shell crab, Tom yum, baby Pak Choi, corn, charred baby corn, kimchi, brioche crumb, radish

De Grendel Chardonnay 2020 | Bottle R220 Glass R75

For tables of eight or more a discretionary service charge of 10% will be added to the bill

Please inform a member of staff if you wish this to be taken off



Mains

Mushroom Risotto, truffle, marinated Artichokes asparagus and parmesan

De Grendel Op Die Berg Pinot Noir 2017 | Bottle R220 Glass R75

Beef fillet, rolled crushed new potatoes, tender stems, red onions, mangetout, carrots,
Bordelaise Jus

De Grendel Rubaiyat 2016 | Bottle R375 Glass R110

Line fish, chorizo, capers, fine beans, grains, sultanas, lime, velouté

De Grendel Koetshuis Sauvignon Blanc 2020 | Bottle R190 Glass R65

Dessert

Citrus cheesecake & caramelised white chocolate crumble, cherry sorbet, lime and
dulcey cremeaux, berries, almond cake, rose jelly

De Grendel MCC Brut 2016 | Bottle R220 Glass R80

Choc-nut mousse, popcorn ice cream, coffee, salted caramel, nut crumble, peanut butter,
Valrhona chocolate cake

De Grendel Nobel Late Harvest 2019 | Bottle R160 Glass R60

Trio of Sorbet

For tables of eight or more a discretionary service charge of 10% will be added to the bill

Please inform a member of staff if you wish this to be taken off