



Lunch & Dinner Set Menu

2 Course Set Menu R575 per person

3 Course Set Menu R635 per person

Lunch Bread Service

Muesli & yoghurt loaf, jersey butter

Dinner Bread Service

Muesli & yoghurt loaf, jersey butter

Biltong & cheese & herb rolls

Fennel country loaf & romesco

Amuse Bouche

Chefs' choice

Starters

Grilled courgette, feta, mint, garlic, shallot, heirloom tomato, asparagus,
watercress, hazelnuts, sunflower seeds

De Grendel Sauvignon Blanc 2023 | Bottle R125 Glass R50

Asian beef tartare, quail yolk, mirin, saki, coriander, horseradish, beetroot pickled daikon, apple

De Grendel Op Die Berg Pinot Noir 2022 | Bottle R330 Glass R95

Norwegian Salmon, salmon caviar, maple creme fraiche, saladini, caper berries, fennel,
radish, citrus, vanilla, lime puffed rice, togarashi spice

De Grendel Winifred 2023 | Bottle R235 Glass R75

Pork belly, red pepper pesto, cauliflower kimchi, apple and fennel puree,
crackling, sage and pomegranate Jus

De Grendel Chardonnay 2023 | Bottle R330 Glass R95

Duck leg, parsnip, celeriac and potato dauphinoise, pear, sugar snaps, Elderflower and pomegranate jus

De Grendel Op Die Berg Pinot Noir 2022 | Bottle R330 Glass R95

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

Arborio, smoked tomato, forest phantom goat's cheese, oregano, crispy basil, green oil
De Grendel Viognier 2023 | Bottle R165 Glass R55

Venison loin, beetroot, sweet potato, shimeji, berries, pink peppercorn and cherry jus
De Grendel Shiraz 2020 | Bottle R235 Glass R75

Beef fillet, wagyu brisket, horseradish, broccoli, butternut Hasselback,
celeriac, caramelized onions, black peppercorn
De Grendel Rubaiyat 2018 | Bottle R465 Glass R130

Line fish, mussels, tempura prawn, baby Pak choi, tomato, chorizo, broad bean, mussel velouté
De Grendel Koetshuis Sauvignon Blanc 2023 | Bottle R235 Glass R75

Rolled lamb neck, red pepper pesto, spinach, carrot, apricot, peas, spiced jus
De Grendel Amandelboord Pinotage 2022 | Bottle R330 Glass R95

Dessert

Honey yoghurt mousse, white chocolate, lemon curd, dark chocolate cremeux, lemon gel,
chocolate ice-cream, chocolate crumb
De Grendel Noble Late Harvest 2022 | Bottle R195 Glass R65

Vanilla bean Crème Brûlée, strawberry, raspberry, almond, meringue,
dulce cremeux, white chocolate ice-cream
De Grendel Cap Classique Brut 2022 | Bottle R265 Glass R85

Brie, Gruyere, Gorgonzola, Chevre, apple and sultana chutney, pecan,
preserved figs, celery, cumin crackers
De Grendel Three Spades Cider | Bottle R47

Trio of Sorbet

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