

light menu

Wraps

58 | Chicken and blue cheese wrap

Cajun spiced chicken, crispy bacon pieces, peppadews, avocado and blue cheese dressing

64 | Rare roast beef wrap

Whole grain mustard, capers, red onion, tomato, mayo

76 | Smoked Salmon wrap

Smoked salmon trout, cream cheese, lettuce, capers, avocado, French dressing

Gourmet rolls

Ciabatta / Baguette /Whole wheat roll

68 |Prego Steak

Grilled sirloin topped with a spicy Portuguese sauce

66 | Prego Chicken

Grilled chicken breast topped with a spicy Portuguese sauce

62 | Cajun chicken Ciabatta

Cajun spiced chicken, feta, peppadew avocado, rocket

74 | Cape Dutch Dip

Rare roast beef, whole grain mustard, capers, red onion and lettuce on baguette with beef jus and chips

Toasted sandwiches

*Toasted white or brown with crisps
Create your own sandwich*

46 | Two fillings

54 | Three fillings

62 | Four fillings

70 | Five fillings

Fillings:

Cheddar, Mozzarella, Fried eggs, Bacon, Chicken mayonnaise, Gypsy ham, Rare roast beef, Tomato, Red onion, Avocado, Guacamole, Rocket, Sweet basil pesto, Wholegrain mustard, Mayonnaise

Gourmet burgers

Grilled sesame seed roll with side salad or chips

Upon request grilled chicken breast can be substituted for the beef burger

65 | Beef burger

200g home made beef burger

74 | Cheese burger

Cheddar cheese

86 | Sweet chilli burger

Sweet chili, grilled bacon, feta, guacamole

86 | Blue cheese burger

Blue cheese, rocket, balsamic onion marmalade

86 | Hawaiian burger

Grilled pineapple, sweet chilli, Emmental cheese, bacon, mayo

86 | Peppercorn burger

Cheddar, peppercorn sauce

96 | Wild mushroom and Brie burger

Sautéed wild mushrooms, melting brie

fine dining menu

Hot Starters

- 66 | **Fennel and Ouzo Mussels**
West coast mussels, sweet basil, tomato, cream, grilled ciabatta
- 48 | **Costa del Sol Calamari**
Spanish style fried calamari, tangy fennel dip
- 66 | **Tempura Prawns**
Tiger prawns, light Japanese batter, Ponzu dip
- 54 | **Szechuan crispy duck spring rolls**
Plum and sesame dip
- 68 | **Beef Tataki**
Flame seared fillet, Asian marinade, watercress and daikon salad
- 66 | **Coppa and Basil beignets**
Italian Coppa, truffle and balsamic, arugula, sweet basil and chevin beignets, roasted pine kernels
- 58 | **Mushroom bombs (V)**
Roasted pesto and goats cheese, truffle mash, sun dried tomato and olive salsa

Soups

- 68 | **Hot and Sour Tom Yum**
Aromatic Thai soup with prawns, mussels, line fish, shitake mushrooms, bamboo shoots and coconut
- 55 | **White tomato soup (V)**
Sweet basil and chevin beignets

Salads

- 78 | **Seared salmon salad**
Sea salt and black pepper seared salmon, baby potato, arugula and whole grain mustard salad, olive, fine bean and cherry tomato salsa

- 74 | **Balsamic and pear salad (V)**
Muscadel poached pear, cranberry gorgonzola, rocket, walnuts and balsamic reduction

- 65 | **Melting Camembert salad (V)**
Over a crisp salad with croutons, roasted nuts and mixed berries

- 65 | **Chicken and blue cheese salad**
Cajun spiced chicken, crispy bacon pieces, peppadews, croutons, avocado and blue cheese dressing

Mains

- 115 | **"Angry" Duck**
Thai style duck stir fried with vegetables, chillies, piquant Thai sauce and fragrant jasmine rice
- 138 | **Gorgonzola Ostrich fillet**
Flame grilled medallions with Gorgonzola melt, pommes fondants, sautéed Swiss chard, balsamic shallots and Port jus
- 95 | **Spicy Szechuan chicken**
With chillies, cashews, spring onions, pineapple and fragrant rice
- 108 | **Thai chicken and prawn curry**
With a Thai red coconut sauce, pak choi and fragrant rice
- 85 | **Mediterranean chicken**
Lemon and sage marinated chicken breast, warm baby potato, crispy bacon, watercress and wholegrain mustard salad, sun dried tomato and olive salsa

- 138 | **Camembert beef fillet**
Sautéed wild mushrooms, truffle mash, camembert melt, beef jus, cranberry, port and rosemary jelly

135 | Pepper Rump

Flame grilled rump, creamy and smoky pepper sauce, grilled vegetables, chips

90 | Chefs Chermoula Tuna

North African marinated tuna, flame grilled, chick pea, watercress and olive salad, coriander and mint raita and a chunky harissa

134 | Char Siu Salmon

With wok fried vegetables, cashews and pineapple, served with fragrant rice

115 | Grilled Line fish

Lemon butter sauce, chips and grilled vegetables

Pasta

115 | Crayfish and prawn Linguini

Crayfish and tiger prawn tails sautéed with a touch of garlic and herbs, finished in a light white wine cream sauce with a squeeze of lemon

106 | Wild mushroom gnocchi (V)

White truffle infused sauce, rocket and walnut pesto, Pecorino Romano and sautéed wild mushrooms

88 | Carbonara fettuccini

Italian style with Parmesan, garlic, egg and crispy bacon, topped with sautéed wild mushrooms

75 | Butternut ravioli (V)

Sage and lemon butter, toasted pine kernels, sun dried tomato and olive salsa

The Chocolate Lovers' Club

46 | Chocolate Nemesis

70% Dark chocolate indulgence, raspberry compote

38 | Baked Chocolate Cheesecake

Double layered chocolate cheesecake with chocolate ganache

48 | Amarula and dark chocolate fondant

Dark chocolate fondant, Amarula Anglaise, wild berry compote

Sweet endings...

35 | Amaretto and vanilla bean Crème Brûlée

Espresso biscotti

38 | Banana, chocolate and caramel spring rolls

with ginger syrup and ice cream

38 | Gingered pear and Muscadel Cape Dutch Pudding

Toffee custard, candied walnut ice cream

85 | Cheese board

Assorted local cheeses with select cold meats, preserves and biscuits