





premium 

we have endeavoured to select, through a meticulous evaluation process, some of the finest wines from international wineries



source  *the quality of our beef is carefully managed from pasture to plate - our commitment that an exceptional product is served every time*

 **pedigree**

we value putting our people first. It's seen in the incredible calibre of our people who not only love what they do but enjoy being a part of the family. our staff are the key ingredient to our outstanding success



 **heritage**

established in 2000, rooted and born in the rainbow nation of south Africa



Middle East

United Kingdom

Africa



» Breads

CHOCOLATE & BEETROOT BREAD £3.25 ①

POTATO & ONION BREAD £3.25 ①

GARLIC BREAD £3.75 ①

CHEESY GARLIC BREAD £4.75 ①

MIXED BREAD PLATTER £13.00

Chocolate & Beetroot, Cheesy Garlic and Bruschetta ① ②

Salads «

GREEK SALAD Sml £5.50 / Lrg £10.00

Assorted green leaves, vine ripened Roma tomatoes, cucumber, marinated Kalamata olives, red onions and creamy feta. Tossed with a traditional Greek dressing. ①

CAESAR SALAD Sml £5.50 / Lrg £10.00

Cos lettuce, pancetta crisps, garlic croutons, boiled egg, diced bacon and Parmesan shavings. Tossed with our chef's traditional Caesar dressing and topped with a grissini bread stick. ① ②
+ grilled sliced chicken breast Sml £7.00 / Lrg £12.00
+ grilled prawns Sml £7.00 / Lrg £12.00 ③ ④

BURRATA CHEESE SALAD £13.50

Fresh Burrata cheese, served with Roma tomatoes, cucumber and rocket, drizzled with basil oil and balsamic glaze topped with hazelnuts. ① ②

WARM BEEF SALAD £15.75

Pan-fried slices of beef fillet, served on crisp mixed salad with semi-dried tomato & chestnuts, tossed in a creamy mustard dressing. ②

① Veg ② Nuts ③ Sesame Seeds ④ Shell Fish ⑤ Alcohol ⑥ Anchovy

Prices include VAT & a discretionary 12.5% service charge will appear on your bill.

» Entrées

CHEF'S SOUP OF THE DAY £5.75

Prepared daily, served with garlic bread. (V)

BRUSCHETTA £7.50

Two slices of freshly baked bread topped with freshly diced tomato, red onion, creamy feta, Parmesan, basil and pesto. Drizzled with balsamic glaze. (V)(N)

SALT & PEPPER CALAMARI £8.00

Tender pineapple-scored calamari, lightly tossed in salt, pepper and spiced flour. Shallow fried to perfection and served with our homemade Nam Jim sauce. (SS)

PERI-PERI PRAWNS £10.25

Succulent shelled prawns pan-fried with golden eschallots, red chillis, garlic and peri-peri sauce. Served with flavoured rice. (SH)

CHICKEN WINGS £8.75

BBQ chicken wings grilled to perfection and served with blue cheese sauce and rocket leaves. (SS)

BOEREWORS £9.00

Grilled traditional African beef sausage accompanied by chakalaka sauce and rocket leaves. Served on a bed of pap (polenta).

BEEF RIBS £11.50

Our ribs are slow-cooked in BBQ sauce and finished on a flaming hot char-grill, sealing in our unique taste and flavour. (SS)

ROASTED BONE MARROW £10.00

Herb crusted & roasted bone marrow, served with marinated cucumber & toasted bread.

ENTRÉE TASTING PLATTER £31.00

Delicious platter of BBQ chicken wings, salt & pepper calamari, bruschetta and beef ribs. (SS)(N)

(V) Veg (N) Nuts (SS) Sesame Seeds (SH) Shell Fish (A) Alcohol (AN) Anchovy

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Connoisseurs Choice ‹‹

CHATEAUBRIAND Prime fillet roasted to perfection, served with glazed baby potatoes, steamed asparagus, sautéed mushrooms and a sauce of your choice. Please ask your waiter for today's availability. (allow 40 mins to prepare).	per 100g	£19.00
MEDITERRANEAN CRUSTED FILLET Tenderloin crusted with coriander, dried chilli, oregano, lemon zest, salt and pepper. Flame-grilled and finished with a warm lemon, tomato and olive dressing, served with fresh hand cut potato chips.	200g/300g	£41.00/£52.00
FILLET FOIE GRAS Fillet, flame-grilled with our house basting and topped with pan-seared foie gras.	200g/300g	£50.00/£62.00
BONE MARROW FILLET Basted fillet steak, served with herb crusted roasted bone marrow and Bordelaise sauce.	200g/300g	£45.00/£56.00
MUSHROOM NEW YORKER Herb and Dijon mustard crusted New-Yorker with a creamy mushroom sauce and sautéed forest mushrooms.	200g/300g	£32.50/£42.50
WAGYU CUT OF THE DAY World renowned for superior marbling characteristics and naturally enhanced flavour, tenderness, and juiciness, Wagyu beef takes steak to another level. Flame-grilled with our internationally renowned unique house basting, served with fresh hand cut potato chips. (Please ask your waiter regarding availability)	300g	Market Price
RIB-EYE ON THE BONE Grass fed and dry aged. Flame-grilled with our internationally renowned unique house basting, served with fresh hand cut potato chips.	500g	£45.00
T-BONE Grass fed and dry aged. Flame-grilled with our internationally renowned unique house basting, served with fresh hand cut potato chips.	700g	£50.00
KANGAROO Kangaroo fillet marinated in our unique basting and served with a traditional potato gratin and a redcurrant jus. ^(A)	300g	£25.00

Ⓥ Veg Ⓝ Nuts Ⓢ Sesame Seeds Ⓜ Shell Fish Ⓜ Alcohol Ⓜ Anchovy

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» Super-Aged Meat «

This is our speciality

The quality of our beef is carefully managed from pasture to plate – our commitment that an exceptional product is served every time. Select grain and grass fed cuts are matured to perfection on our premises, then flame-grilled with our internationally renowned unique house basting or pepper basted or natural or black pepper crusted. Served with fresh hand cut potato chips.

From the four corners of the British Isles, we are proud to present the very best beef in the land. Dry aged up to 30 days and then wet aged to ensure succulent, tender steaks of the highest quality.

FILLET	200g / 300g	£38.00 / £49.00
RIB – EYE	300g / 400g	£33.00 / £43.00
NEW – YORKER	200g / 300g	£25.00 / £34.00
RUMP	200g / 300g	£18.00 / £25.00

**North American Black Angus, grain fed for 120 days and wet aged for 35+ days
(Please ask your waiter regarding availability)**

NEW – YORKER	200g / 300g	£30.00 / £40.00
RIB – EYE	300g / 400g	£36.00 / £46.00
FILLET	200g / 300g	£42.00 / £58.00

Create your own Seafood Steak add: (SH) Lobster tail **£20.00** 1/2 Lobster tail **£10.00**
Giant prawns **£20.00** Scallops **£12.00**

STEAK TASTING PLATTER

Create a platter of your choice. Pick 4 or more steaks from the offering above and we'll grill it to perfection, add sauces of your choice and a table salad.

» Sides

Onion rings	£2.50	Fresh hand cut potato chips	£2.75	Grilled asparagus	£4.25
Seasonal vegetables	£4.75	G' Beans & Ch'tomatoes	£4.75	Mash potatoes	£2.75
Creamed spinach	£4.25	Steamed basmati rice	£2.25	Garlic mushrooms	£4.75
Kalamata olives	£3.75	Biltong / Chilli Biltong	£4.50	Droëwors	£4.50

Homemade Sauces for your Steak «

all sauces £2.25 each

Green Peppercorn	Portuguese
Creamy Garlic	Creamy Mushroom
Blue Cheese & Vodka (A)	Hot Chilli
Garlic butter	Béarnaise

Blue: Sealed, very red in the centre. Room temperature
Rare: Red in the centre. Lukewarm temperature
Medium-rare: Pinkish-red in the centre. Warm temperature
Medium: Pink in the centre. Hot temperature
Medium-well: Very little pink in the centre. Hot temperature
Well-Done: No pink, brown in the centre. Hot temperature

(V) Veg (N) Nuts (SS) Sesame Seeds (SH) Shell Fish (A) Alcohol (AN) Anchovy

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» Hanging Skewers

FLAME-GRILLED BUTCHER SKEWER £22.00

Marinated cuts of beef skewered with onions and capsicum. Flame-grilled with our unique basting and served with fresh hand cut potato chips.

LAMB CHOP SKEWER £24.00

Flame-grilled lamb chops, marinated with ancient spices and herbs, and skewered with courgettes and shallots. Served with mash potatoes and a mint yoghurt.

FLAME-GRILLED CHICKEN SKEWER £19.00

Marinated pieces of chicken thigh, skewered with lemon, onion and capsicum. Served with flavoured rice and a creamy Portuguese sauce.

PRAWN AND BEEF SKEWER £28.00

King prawns marinated with herbs and garlic, skewered along with marinated cuts of beef, onions and capsicum. Flame-grilled and served with hand cut potato chips. (SH)
(Recommended cooking temperature - medium)

Specialities «

LAMB SHANK £23.00

Slow-cooked lamb shank, served with pearl barley and mixed vegetable ragoût.

PORK RIBS

Pork ribs slow-cooked in BBQ sauce and finished on a flaming hot char-grill sealing in our unique taste and flavour. Served with hand cut potato chips.

Half Rack 500g

£23.00

Full Rack 1kg

£40.00

BEEF RIBS

Beef ribs slow-cooked in BBQ sauce and finished on a flaming hot char-grill sealing in our unique taste and flavour. Served with hand cut potato chips.

Half Rack 600g

£23.00

Full Rack 1.2kg

£40.00

BARBEQUE BEEF SHORT RIBS £23.00

Braised for 3 hours, then grilled with our home-made BBQ sauce. Served with your choice of mash potatoes, chips or onion rings.

Ⓟ Veg Ⓝ Nuts Ⓢ Sesame Seeds Ⓜ Shell Fish Ⓜ Alcohol Ⓜ Anchovy

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Burgers «

A superb, 100% pure beef burger, seasoned, basted and flame-grilled, served on a seeded brioche burger bun with fresh hand cut potato chips.

Classic Burger (SS) 225g / 450g **£12.50 / £20.00**
With crisp lettuce, tomato, fresh onion, pink sauce and caramelized onions.

Cheese Burger (SS) 225g / 450g **£13.50 / £21.00**
With crisp lettuce, tomato, cheddar cheese, fresh onion, pink sauce and caramelized onions.

Chicken Burger (SS) 225g / 450g **£12.00 / £19.50**
Chicken fillet, with crisp lettuce, tomato, fresh onion, pink sauce and caramelized onions.

Rib Meat Burger (SS) 225g / 450g **£19.00 / £26.50**
Braised boneless beef rib meat with crisp lettuce, tomato, fresh onion, pink sauce and caramelized onions. Topped off with baked garlic and marinated Portobello mushroom.

» Burger Toppings

PORTOBELLO MUSHROOM £2.00 BLUE CHEESE £2.50 BACON £2.00 PINEAPPLE £2.00

Homemade Sauces for your Burger «

all sauces £2.25 each

Green Peppercorn	Portuguese
Creamy Garlic	Creamy Mushroom
Blue Cheese & Vodka (A)	Hot Chilli
Garlic butter	Béarnaise

Poultry / Seafood «

CHICKEN BREAST £15.25

Lemon and chilli marinated chicken breast, char-grilled and served on herb mash. With lemon and chive butter.

PORTUGUESE-STYLE FLAME-GRILLED CHICKEN £16.00

Marinated half chicken, char-grilled in a peri-peri sauce and served with steamed basmati rice.

SALMON FILLET STEAK £19.00

Cajun spiced fillet, served with sautéed greens, red capsicum and white sesame dressing. (SS)

» Vegetarian

VEGETARIAN £9.50

Freshly prepared vegetarian option of the day prepared by our chef. Please ask your waiter for details. (V)

PASTA OF THE DAY £10.00

Freshly prepared pasta of the day prepared by our chef. Please ask your waiter for details. (V)

(V) Veg (N) Nuts (SS) Sesame Seeds (SH) Shell Fish (A) Alcohol (AN) Anchovy

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» Dessert

“MADIBA CHARITY MALVA PUDDING” £7.00

Nelson Mandela’s favourite pudding, spongy caramelized texture made with apricot jam and served with vanilla ice-cream. (SS)

£1.00 from the sale of this dish will be donated to the Nelson Mandela Children’s Fund.

CRÈME BRÛLÉE £7.00

Crème brûlée infused with Madagascan vanilla bean, served with a special spiced sweet pastry and strawberry sorbet.

PEANUT BUTTER CHEESECAKE £8.00

Delicious peanut butter cheesecake topped with dark chocolate sauce. (N)

HOT CHOCOLATE FONDANT £8.00

Warm dark chocolate fondant with white chocolate and pistachio heart, served with pistachio ice cream. (N)

THE CHEF’S TASTING PLATTER £12.50

Not to be missed! A perfect platter to sample and share.

Please ask your waiter for the Chefs selection (serves 2). (N)

ICE-CREAM or SORBET PLATTER £5.25

Choice of 3 ice-cream or sorbet scoops. Please ask your waiter for today’s flavours.

PASSION FRUIT BAKED YOGHURT £7.50

Baked passion fruit yoghurt served with mango sorbet and a homemade biscuit.

SUMMER PUDDING £8.00

The traditional British summer dessert served with cream and raspberry coulis.

We do not knowingly use any GM ingredients

NUT ALLERGIES

Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in any of our dishes.

RAW OR UNDERCOOKED FOODS

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

(V) Veg (N) Nuts (SS) Sesame Seeds (SH) Shell Fish (A) Alcohol (AN) Anchovy

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