

ABOUT HOME

Eat. Drink. Don't Think.

SPECIALS

v+ gf* **Roasted Carrot and Coconut Soup with Spiced Pepitas**

850/-

v **Cheesy Arancini**

Golden fried Sicilian risotto cheese balls with an oozy mozzarella centre.....served with marinara sauce

Individual portion: 950/- Sharing portion 1,800/-

p* **Quiche Lorraine**

Bacon, smoked ham, cheese and savoury custard tartlet

Individual portion: 1,050/- Sharing portion 2,000/-

gf **Traditional Cottage Pie**

A British classic ... beef mince in a rich gravy, topped with mashed potato, sprinkled with cheddar cheese and baked until golden

Served with tender stem broccoli

2,200/-

v* gf* **Mushroom, Asparagus and Leek Crêpes**

Chive crêpes filled with mushrooms, asparagus and leeks in an herby tomato cream sauce

Served with baby spinach and apple salad

2,050/-

v* gf* **Rigatoni with Aubergine and Tomato**

Served with garden salad

1,800/-

pb* **Add Bacon**

2,300/-

v* gf **Creamy Artichoke and Sun-Dried Tomato Risotto**

Served with garden salad

1,800/-

pb* **Add Chicken**

2,450/-

Dessert of the Week – Moreish Mocha Profiteroles

Choux pastry puffs filled with coffee cream and drizzled with a dark chocolate sauce spiked with Kahlúa liqueur

1,050/-

FROM THE BAR

Uchawi 950/-

Bahari Crafted Premium Kenyan Rum . Spiced Rum . Lime Juice . Tamarind Juice . Sugar Syrup . Ginger

Tropical Garden 950/-

Gin . Elderflower Liqueur . Lime Juice . Sugar Syrup . Fresh Pineapple, Orange and Lime

Lynchburg Lemonade 1,050/-

Jack Daniel's . Triple Sec . Lemon Juice . Lemonade . Lemon Slices

Mudslide 1,050/-

Vodka . Kahlúa . Baileys Irish Cream . Fresh Cream . Chocolate Sauce . Chocolate Shavings

v vegetarian, v+ vegan, v* vegetarian - vegan option available on request, gf gluten free, gf* gluten free option available on request
p* – pork product, pb* pork bacon, beef option available on request, n contains nuts, n* contains nuts that can be excluded on request