

**LUNCH MENU**

Roast pumpkin & butternut soup, creme fraiche, toasted seed sprinkle, croutons **70**

101 caesar salad, sunblush tomatoes, cucumber, croutons, marinated white anchovies  
crispy pancetta, cos lettuce, parmesan & caesar dressing **128**

Add to our salads: Charred chicken breast or grilled back bacon **40** naan bread **20**

Portuguese chicken, rocket, avo, creme fraiche, ajwain turmeric wrap & spicy slaw **110**

Bourbon BBQ beef, smoked mayo, beetroot puree, rocket, fried onion rings, griddled turmeric bread **120**

Tempura Prawn bao buns, ponzu aioli, hint of chilli, szechuan pickled cucumber & ginger  
sweet potato chips **140**

BBQ burger, grilled pancetta, caramelized onions, provolone cheese & rustic chips **125**

Sautéed gnocchi, smoked tomato, charred red pepper & aubergine smoor exotic mushrooms, roast butternut  
hint of chili, toasted almonds **150**

Red tandoori chicken curry, fried onion rings, tamarind chaat chickpea potatoes  
mint & coriander raita, fresh naan bread **165**

Beer battered line fish, rustic chips, tartare sauce, burnt lime **130**

Exotic mushroom risotto, truffle oil, fresh parmesan shavings **160**

Pressed pork belly, sauteed potato & caramelised onion, ginger butternut puree  
crispy sage, sweet roast apple **175**

**GRILLED MEATS** Served with roast bone marrow **SAUCES**

350g Sirloin **160**

Green peppercorn & brandy **35**

200g Fillet **160**

Creamy peri peri **35**

400g Ribeye **235**

Cafe au lait **35**

Sides: Rustic chips **35** Toasted sesame roast sweet potato **45** Roast bone marrow **25**

Whole grain mustard mash **35** Seasonal vegetables **48** French salad **48**

**DESSERT**

Spiced apple & raisin nut crumble, salted caramel ice cream **70**

Baked lemon cheesecake, lemon curd topping **65**

Decadent chocolate torte, swiss meringue, ferrero rocher ice cream **80**

Carrot cake with cream cheese frosting **40**