



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

- Creamy leek & watercress soup with sliced baguette 45
- Bobotie springrolls with sweet chilli sauce 50
- Fried artichokes with homemade peppercorn aioli & lemon 50
- Spinach & ricotta gnocchi with burnt sage butter 55
- Beef fillet carpaccio with grana shavings 60
- Quinoa salad w avo, feta, spring onion, pomegranate kernels & pickled ginger 65

MAINS

- Home made beef burger with brie and caramelized onions & thin cut chips 95
- Spinach, chickpea & sweet potato curry with popadoms (vegan) 90
- Baked salmon with cream caper sauce on crushed baby potatoes 150
- Pork belly with chimichurri sauce served on roast butternut & sage 150
- Slow roast lamb shoulder with quince on barley & date risotto 150
- Braised oxtail with warming spices, potato mash & glazed carrots 160

DESSERTS

- Rhubarb & berry crumble with vanilla ice cream 40
- Chocolate brownie with vanilla ice cream 45
- Baked cheese cake with berry coulis 50
- Trio of panna cotta, panforte & coffee ice cream 50
- Bruleed lemon tart with mascarpone cream 50

KIDDIES

- Cheese toastie with chippies 45
- Kiddies burger with Kleinrivier cheese 55
- Vanilla ice cream with chocolate sauce 35