



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

- Fried artichoke w homemade peppercorn aioli & lemon 55
- Pap & wors - crispy-creamy maize meal puffs and Sanity Farm sausage & tomato smoor 65
- Prawn, chorizo & fresh chilli risotto w lemon 75
- Stone house camembert baked in vine leaves, served w hemelrand olives & baguette 75
- Oak Valley beef skewers w kaiings & blueberries, served w OBS sauce 80

MAINS

- Home made beef burger w cheese, caramelized onions & thin cut chip 95
- Lentil & chickpea burger w walnut- and aubergine sauce, served on a mushroom 95
- Spinach & ricotta w burnt sage butter 125
- Manor mussels in a creamy sauce of pink champagne, pancetta & gruyere 130
- Ostrich-and-pistachio carpaccio w overberger cheese, rocket & melba toast 145
- Pan fried catch of the day w garlic & parsley butter served on a crispy potato square 155
- Sticky pork loin ribs w fried potato skins & cabbage salad 160
- Slow roast lamb neck on (waterblommetjie risotto) 190 (120)

DESSERTS

- Affogato 40
- Coconut sorbet w toasted coconut shavings 50
- Decadent chocolate balls on Amarula custard 60
- Home baked cheesecake w berry coulis 65
- Spring berry rose mess w homemade meringue 65
- House crepes with oranges, Van der Hum and a secret, South African ingredient 70
- Three ages Kleinrivier gruyere w homemade cream crackers 90
add a glass of Pierre Jordan Ratafia @ R20