



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

- Bobotie springrolls *w* sweet chilli sauce 60
- Fried artichoke *w* homemade peppercorn aioli & lemon 60
- Spinach & ricotta gnocchi *w* burnt sage butter 65
- 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

MAINS

- Home made beef burger *w* Overberger cheese, caramelized onions & thin cut chips 95
- the vegan stack: mushroom, fried onion rings, bean & nut patty, avo - *w* a coconut-garlic mayo 110
- Smoked trout & strawberry salad *w* sesame & ginger dressing 130
- Manor mussels in a creamy sauce of pink champagne, pancetta & Kleinrivier gruyere 135
- Pan fried catch of the day *w* creamy caper sauce on crushed baby potatoes & vegetables 155
- Pork belly *w* teryaki sauce, served on pak choi & mash - *w* cranberry, red onion & fennel 175
- Slow roast lamb neck served on a barley- & date risotto, *w* our garden vegetables 205

DESSERTS

- chilled italian coffee liqueur 30
- Scoop of creamy amarula ice cream served *w* a double espresso 50
- Lekker lemon meringue mess 65
- Home baked cheesecake *w* berry coulis 65
- Decadent chocolate brownie *w* a nutty gelato 65
- House crepes *w* oranges, Van der Hum and a secret, South African ingredient 70
- Three ages Kleinrivier gruyere *w* homemade cream crackers & tannie Berta's green figs
add a glass of Pierre Jordan Ratafia @ R20 95