



# MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

## STARTERS

- Fried artichoke w homemade peppercorn aioli 60
- Bobotie spring rolls w homemade fruit chutney 60
- Green asparagus w cos lettuce & toasted walnuts, drizzled w a blue cheese sauce  
- add springbok carpaccio 65  
90
- Spinach & ricotta gnocchi w burnt sage butter 65
- Pap&wors: crispy-creamy maize meal puffs, 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 &  
warm baguette 80

## MAINS

- Homemade beef burger w local cheese, caramelised onions - served w thin cut chips 95
- The vegan stack: bean, date & nut patty w pickled mushrooms, fried onion rings & avo 110
- Smoked trout salad w strawberries & avocado - served w a soy, sesame  
& ginger dressing 130
- Manor mussels in a creamy sauce of pink champagne, pancetta & kleinrivier grana 135
- Summer salad w pan seared pork belly, elgin apples and goats cheese 150
- Pan fried catch-of-the-day w roast garlic & dill mayo - served w zucchini fries 165
- Lekker lamb kebabs w mint tzatziki and quinoa salad 175

## DESSERTS

- Chilled italian coffee liqueur 30
- Scoop of creamy amarula ice cream served w a double espresso 50
- Luscious lemon meringue mess 65
- Home baked cheesecake w berry coulis 65
- Decadent chocolate brownie w a nutty gelato 65
- Home baked cheesecake w berry coulis 55
- House crepes w oranges, van der hum and a secret, south african ingredient 70
- Three ages kleinrivier gruyere w homemade cream crackers and tannie Berta's  
green fig 95