



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

· Fried artichoke w homemade peppercorn aioli & lemon	60
· Bobotie springrolls w sweet chilli sauce	60
· Spinach & ricotta gnocchi w burnt sage butter	65
· Pap & wors: crispy-creamy maize meal puffs and Sanity Farm sausage & tomato smoor	65
· Springbok carpaccio w cos lettuce, toasted walnuts and drizzled w a blue cheese sauce	75
· Prawn, chorizo & fresh chilli risotto w lemon	75
· Oven baked Stonehouse camembert wrapped in vine leaves, served w olives & warm baguette	85

MAINS

· Manor caprice salad w local mozzarella, garden basil & tomatoes – and Hemelrand olives	95
· Homemade beef burger w local cheese, caramelised onions - served w thin cut chips	110
· The vegan stack: bean, date & nut patty w mushrooms, fried onion rings, tomato smoor & avo	115
· Pan fried catch-of-the-day w roast garlic & dill mayo - served w zucchini fries	155
· Trio of beef sosaties w mint tzatziki, quinoa salad & a home baked mini-focaccia	160
· Roasted pork belly w teriyaki on creamy potato mash w a red onion, cranberry & fennel salad	170
· Slow roast lamb neck served on a barley- & date risotto, w 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 & caramalized onions	85