



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

Starter

langkloof trout tartare w whipped avocado and thyme, served w onion- & lemon flatbread	80
crispy calamari w homemade mayo & sweet lemon pickle	85
roast onion & MCC risotto w kleinrivier grana & thyme	90
fried stonehouse camembert w pickled walnut, chutney and sourdough	95

Main

warm heirloom beetroots w orange dressing, goat cheese & apple puree	120
homemade beef burger w colby cheese & caramelised onions – served w hand cut chips	120/135
300g sirloin w africaine sauce and crispy onions, served w hand cut chips	175
local-caught fish on fennel sauce w mussels and a cucumber-, avo- & crisp spinach salad	180
8hour braised pork belly w stewed tomato & tamarind sauce, roast cabbage and pork fritters	185
overberg lamb cutlets w a caper & olive dressing, served w side-of-your-choice	245

Sides @ R40ea

seasonal garden salad
apple & cabbage slaw
hand cut chips w manor mayo
popcorn cauliflower w tamarind dressing

Dessert

lemon curd rolled in pistachio, served w torched meringue & lemon jelly	75
lavender panna cotta w candied orange	75
70% black forest set chocolate, salted berries & homemade caramel	85
whipped white chocolate, pineapple salsa & thyme snow	85