



# MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

## STARTERS

- crispy calamari w sweet lemon pickle and homemade aioli **70**
- roasted bone marrow w pickled red onion & foraged herbs, served w a guinea fowl stokbrood **70**
- chicken liver parfait w hanepoot and sweet onion bread **70**
- burnt-butter & sage barley w Anysbos goats cheese shavings and herb garnish **75**
- cauliflower soup w toasted hazelnuts and a caper & olive relish **85**
- fynbos honey roasted fig salad w locally cured parma ham, walnuts & gorgonzola **105**

## MAINS

- 200g beef burger w Stonehouse boerenkaas & caramelized onions, served w hand cut chips **125**
- roasted mixed autumn squash on spiced red lentils w yoghurt cream & pomegranate **140**
- smoked king oyster mushrooms w potato dumplings and a tomato- & red pepper sauce **165**
- pulled beef brisket on green peppercorn pap w blooming crispy onions and suurvyre reduction **170**
- locally caught fish on a fresh mussel- & sweet potato chowder **175**
- rolled pork belly on leek puree w an apple- & bacon crisp and a Cluver & Jack mustard sauce **190**
- slow braised lamb shank on butterbean smoor w waterblommetjie pickle & almond sprinkle **205**

## Sides @ R40ea

- buttered farm vegetables
- hand-cut chips w homemade aioli
- "potbrood" & caraway butter

## DESSERT

- plum and condensed milk sago pudding **65**
- mulled pears & blackberries w hints of bay leaf & clove, served w crème fraiche **65**
- reinder's rum & raisin parfait w speculaas crumble & meringue **75**
- granny smith and pistachio tart w vanilla custard cream **80**
- black forest chocolate fondant w Cointreau ice cream **85**
- platter of our neighbours' cheeses for one/two, served w preserves and farm bread **100/195**