



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

- Beetroot carpaccio | orange & cashew cream | sago crisps **80**
- Pea, fennel & asparagus brûlée | Langekloof trout cream | farm bread & sumac butter **94**
- Springbok croquettes | braaiied-apple mousse | pine needle salt **70**
- Stonehouse Camembert | pecan crumble | pear relish **88**
- Lamb ribbetjies | aubergine & farm-olive chutney | lemon & herb gremolata **100**

MAINS

- Five-spiced cauliflower & chickpea | coconut flour pancakes | chargrilled courgette ribbons **146**
- Wild mushroom | black garlic risotto | hazelnut truffle cream **205**
- Local catch | smashed potatoes | saffron & lemongrass cream | waterblommetjies **175**
- Sage & lemon roasted pork neck with crackling | sweet potato | charred leeks **180**
- Lamb loin on minted couscous | toasted almonds | sugar snaps **192**
- Fillet with beetroot tart | parsnip purée | manor sauce **208**
- 200g Beef burger with Boerenkaas | caramelised onions | hand-cut chips **125**

SIDES @ R38ea

- hand-cut chips | garden salad | buttered farm vegetables | sweet potato chips **38**

DESSERT

- Passionfruit créma | pineapple salsa | coconut crumble **78**
- Hand-picked hibiscus pear | cinnamon pavlova | whipped cream **60**
- Pistachio & condensed milk phyllo | melktert ice cream **75**
- Chocolate fondant | blood orange & Cointreau ice cream **80**