



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

- Heirloom tomatoes | Burrata | red pepper cream | torn ciabatta **82**
- Courgette flower | hand-made ricotta & dates | patty pans | garden herbs **85**
- Beetroot-cured trout | Amasi & horseradish dressing | fresh pea & parsley **86**
- Biltong-spiced carpaccio | balsamic strawberries | Parmesan crisp **98**
- Lemon & thyme risotto | seared prawns | braaied mielie **125**

MAINS

- Pimento cauliflower | charred peppers | lentils | white bean puree **162**
- Fresh catch | cider, apple & fennel sauce | fresh mussels | samphire **185**
- Fynbos-honeyed pork | salted gooseberry slaw | spinach fritters | nut crunch **182**
- Beef fillet | herbed pap | caramel-roasted aubergine | pickled mushrooms **216**
- Sondag lam | potato fondant | pampoen | cauliflower gratin **216**
- Chicken Caesar | anchovy oil-cROUTONS | Parmesan shavings **155**
- 200g Beef burger | Boerenkaas | caramelised onion | hand-cut chips | pickles **125**

SIDES @ R42ea

Hand-cut chips | sweet potato fries | garden salad | buttered farm vegetables

DESSERT

- Bergamot panna cotta | fynbos honeycomb | fresh kiwi and blueberries **65**
- Plum & mascarpone tart | plum liqueur | Victoria sponge | meringue **68**
- Parmesan custard | Stonehouse Brie | roasted pear | chocolate, walnut & cranberry rye **82**
- Rhubarb ice-cream sundae | Turkish delight | ginger crumble **75**
- Flourless chocolate fondant | Frangelico ice cream | hazelnut brittle **85**