



MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

STARTERS

- Harvest leaves | Adams figs | toasted hazelnut dressing **78**
- - with smoked pork **90**
- Curry-roasted cauliflower | bobotie-spiced cream | bay leaf custard **75**
- Bone marrow | red onion & shimeiji | guinea fowl potbrood **88**
- Lemon risotto | seared prawns | braaied mielie **125**

MAINS

- Sweet potato & aubergine | almond & fennel cream | smashed farm olives **162**
- Vis en chips | celeriac bechamel | lemon-caper dressing | skinny fries **185**
- Lemon & sage pork neck | spinach cream | pumpkin fritters **185**
- Aged beef fillet | handmade spek & samp | herbed paprika butter **196**
- Slow-cooked lamb shank | sundried tomato & barley risotto | courgette pickle **205**
- Signature beef burger | caramelised onion | Boerenkaas **125**

SIDES @ R42ea

Hand-cut chips | sweet potato fries | Autumn salad | buttered farm veg

DESSERT

- Dark chocolate truffle | Eva figs | thyme-shortbread crumble **85**
- Almond bread & butter pudding | whisky anglaise **78**
- Poached pear | pecan phyllo | milk stout ice **69**
- Parmesan custard | quince compote | cranberry rye **85**