



# MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

## STARTERS

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Deep fried whitebait bhaji   cumin mayo   smoked sea salt	75
Prawn bisque   prawn & leek vetkoek   black sesame	92
Twice baked Kleinriver Gruberg & stinging nettle catalan   dressed baby leaves	96
Braised leek risotto   short rib   bone marrow truffle mousse	115

## MAINS

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Ouma goes vegan   forest mushrooms in savoy cabbage   corn & spinach papert	170
Free range masala chicken   Granny Smith & chilli sambal   coriander roti	172
Pan buttered catch   tarragon emulsion   potato confit   smoked beurre Blanc	225
Slow braised oxtail   charred pears   fennel jam   herbed-cream samp	195
Pork belly on celeriac puree   mac & 4-year-old Stonehouse pecorino   slaphak sauce	192
Koningskos   lamb ribbetjies   skaap stertjies   golden carrots   mint chutney	220
200g Beef burger   Boerenkaas   bacon jam   hand cut chips	135

## SIDES R48

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Parmesan polenta chips   tomato relish
Creamy root vegetable bake
Hand cut chips   lemon aioli

## DESSERTS

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Mulled plums   five spice meringue   ginger granola	68
Baked creme caramel   Muscovado & cinnamon streusel	70
Mandarin syrup cake   mandarin jam   yoghurt sorbet	84

*"Layers of comfort, layers of love"*

*Chef Janine*