



# MANOR HOUSE RESTAURANT

STANFORD VALLEY COUNTRY LODGE

## TO SHARE

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Kapok Bos focaccia, whipped blood orange butter, fynbos salt	48
Bowl of Biltong-dusted Broodjies	65

## STARTERS

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Roasted red pepper & tomato soup with feta	95
Plum, fennel & blue cheese salad with sunflower seeds & sumac dressing	118
Wild mushroom risotto, parsley crème fraiche, balsamic crema	142
Salt & pepper squid with puffed rice & nduja mayonnaise	110
Bobotie spring rolls with coconut flakes, banana chutney & coriander yoghurt	115

## MAINS

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Cauliflower with cumin roasted chickpeas and chimichurri	165
Today's local catch crumbed with zest, served with creamy coconut rice	245
350gr Fillet on the bone with potato bake & peppercorn sauce -or a yoghurt sauce with chilli & blistered tomatoes	270
Neck of lamb with butternut fondant, minted pea puree & pomegranate	242
Pork belly with creamy herb mash, mustard puree, bok choy & grilled pear	230
200g Beef burger with bacon jam, cheese, hand-cut chips & rosemary aioli	155

## DESSERT

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Passion fruit panna cotta with vanilla mousse & muscovado crumble	105
Malva pudding with Rooibos crème	115
Chocolate brownies with peanut butter ice cream & salted caramel topping	110

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Stanford cheese board with fresh fig, marinated grapes & rosemary biscuit

98

Beaumont Noble Late Harvest

60

PROUDLY SHOWCASING MOTHER NATURE AND LOCAL, SEASONAL PRODUCE