



# MANOR HOUSE RESTAURANT

STANFORD VALLEY COUNTRY LODGE

## WINTER MENU

### TO SHARE

---

Kapok Bos focaccia, whipped blood orange butter, fynbos salt	50
Deep-fried artichokes, lemon aioli	75

### STARTERS

---

"Snoek & Patat" phyllo parcels, apricot chutney	105
Cauliflower soup, charred corn, home-baked Birkenhead beer bread	95
Bobotie pot, fried vermicelli, spiced cream	115
Salt & pepper squid, puffed rice, nduja mayonnaise	110
Sweet potato gnocchi, creamy mushrooms, crispy sage (vegan on request)	135

### MAINS

---

Wild mushroom risotto, parsley crème fraiche, balsamic crema (vegan on request)	245
Lamb neck, potato bake, red wine jus, seasonal veg	250
Pork belly, mustard mash, bok choy, caramelised apple	230
350g Fillet on the bone, hasselback potato, peppercorn sauce - or a yoghurt sauce with chilli and blistered tomatoes	270
Today's local catch crumbed with lemon zest, creamy coconut rice	245
Oxtail ragu, herbed polenta, garden veg	220
200g Beef burger with bacon jam, cheese, hand-cut chips, rosemary aioli	155

### DESSERT @ R95 EACH

---

Malva pudding, orange cream	
Chocolate brownie, homemade vanilla ice cream	
Cinnamon-poached guava, crème anglaise, almond coconut crumble (vegan on request)	

\*\*\*\*\*

Stanford cheese board, seasonal fruit, rosemary biscuit	100
Beaumont Nobel Late Harvest	60