



# MANOR HOUSE RESTAURANT

STANFORD VALLEY COUNTRY LODGE

## SPRING MENU

### SNACKS

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Kapokbos focaccia, whipped blood orange butter, fynbos salt	50
Potato croquettes, tomato smoor	60
Deep-fried artichokes, lemon aioli	75

### STARTER

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Pea & prawn risotto, Kleinrivier Parmesan, hint of chilli	155
Burrata, beetroot, nectarines, salad greens	145
Bobotie pot, fried vermicelli, spiced cream	115
Sweet potato gnocchi, creamy mushrooms, crispy sage	135
Spring calamari "fritto misto", roast garlic aioli	120

### MAIN

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Grilled brown mushrooms, butterbean mash, chimichurri, olive pangrattato	195
Pork belly, turnip mash, honey soy sauce, spring greens, toasted sesame seeds	230
Fish of the day crumbed with lemon zest, white beans, pistachio pesto	255
Neck of lamb, smashed roast baby potatoes, pinot jus, seasonal veg	275
350g Fillet on the bone, potato fondant, peppercorn sauce	290
Creamed chicken, crispy phyllo roses, spring green salad	180
Beef burger, bacon jam, cheese, hand-cut chips, rosemary aioli	155

### DESSERT

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Amarula Tiramisu	95
Lemon panna cotta, Cape gooseberries	85
Almond orange cake, orange crème, homemade vanilla ice cream (vegan on request)	120

### SALUTÉ

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Chocolate mousse, Cointreau shot	95
Stanford cheese board, seasonal fruit, rosemary biscuit	100
Beaumont Nobel Late Harvest	60

ENJOY LA DOLCE VITA IN THE OVERBERG!