



MANOR HOUSE RESTAURANT

STANFORD VALLEY COUNTRY LODGE

TO SHARE

Home-made focaccia, basil butter	55
Deep-fried artichokes, lemon aioli	75
Roasted pear, goat's cheese & walnut salad	135

STARTERS

Bobotie potjie, vermicelli, spiced cream	130
Smokey pancetta & roast baby onion risotto	145
Fried calamari with mango, chilli, lime & coriander salsa	115
Scalloped mushrooms, umami sauce, mint oil, tapioca pearl crisp	110
'Braaibroodjie': toasted milk bread, Gruyere fondue, sundried tomato butter	105

MAINS

Braised cabbage, beetroot & butterbean puree, green tahini, crispy carrot	180
Fish of the day, Cape Malay velouté, butter fondant potato, seasonal veg	265
Lamb neck, polenta & Parmesan crisps, carrot puree, orange & lamb jus	275
Fillet on the bone, smashed roast baby potatoes, green peppercorn sauce	325
Pork belly, pomme puree, broccolini, miso & apple cider sauce, baked apple	260
Beef burger, bacon jam, cheese, hand-cut chips, rosemary aioli	155

SWEET ENDINGS

The Coffee Dom	65 / 90
Baked cheesecake, chocolate ganache	100
Orange almond cake, orange crème, vanilla ice cream	95
Vanilla panna cotta, plum compote, caramelised white chocolate and hazelnut crumb	105

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

TASTY, AUTUMN COUNTRY FARE