

KUDUGRILL



SNACKS

- Grilled potato flatbread, coppa, wild garlic **7**
- Carlingford oyster, raspberry mignonette **3.5 each**
- Chicken thigh skewer, salsa verde **4 each**
- Lamb rib, lemon glaze, pistachio dukkah **6 each**
- Padron peppers, labneh **6**
- Kalahari spiced biltong **7.5**

STARTERS

- Braaied tropea onion, piquillo peppers, whipped brie **11**
- Citrus cured sea trout, shiso, coconut, jalapeno **12**
- Harissa beef tartare, crispy shallots, coriander **12.5**
- Burrata, grilled peach, elderflower, tarragon **14**
- Grilled prawns, peri peri sauce **16.5**

BRAAI

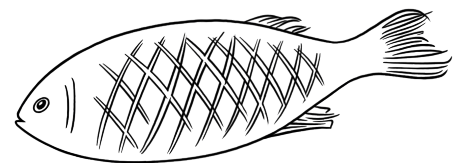
- Mauve aubergine, black garlic, smoked yoghurt **16**
- Mackerel, tarragon veloutè, citrus xo **23**
- Pork chop, monkey gland sauce **24**
- Poussin, mango gochujang atchar, buttermilk, herbs **26**
- Lamb potije, dauphinoise, charred greens **28**

FEAST (FOR 2)

- Whole black bream, zhug butter rotis, mixed leaf salad **22.5 p/p**
- Lamb shoulder, guinness jus, mint, pink peppercorn **32 p/p**
- Dry aged ex dairy prime rib, beer pickle onion, treacle bordelaise (800g) **37.5 p/p**

SIDES

- Baby spinach salad, yuzu, truffle, parmesan **5.5**
- Marinated tomatoes, horseradish, thai basil **5.5**
- Courgettes, caper raisin puree, smoked onion **5.5**
- Beef fat crispy fingerling potatoes **6**



DESSERTS

- Coconut crème caramel, strawberry, fig leaf **8.5**
- Melktert choux bun, jasmine ice cream, kumquat **8.5**
- Banoffee, dulce de leche, nuttikrust, chocolate coconut ice cream **8.5**