

KUDUGRILL

SNACKS

- Grilled potato flatbread, coppa, wild garlic **6**
Carlingford oyster, raspberry mignonette **3.5 each**
Chicken thigh skewer, salsa verde **4 each**
Padron peppers, labneh **6**
Chicken liver parfait, grilled sourdough, cherries **7**
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

- Hispi cabbage, mushroom xo, celeriac **15.5**
Mauve aubergine, black garlic, smoked yoghurt **16**
Pork chop, monkey gland sauce **22**
Barnsley chop, tzatziki, balsamic glaze **28**
Monkfish, cape malay curry, wakame **29**
Devonia duck, citrus vierge, orange jus **33**

FEAST (FOR 2)

- Whole black bream, zhug butter rotis, mixed leaf salad **22.5 p/p**
Dry aged ex dairy prime rib, beer pickle onion, treacle bordelaise (800g) **37.5 p/p**



ROASTS (ONLY SERVED ON SUNDAYS)*

- Beef Rump Roast **28**
Porchetta Roast **26**
Celeriac Vegetarian Roast **24**

**All served with sweetcorn bread, crispy fingerling potatoes, grilled carrots, broccoli, fondant shallots, thyme jus.*

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**
Banoffee, dulce de leche, nuttikrust, chocolate coconut ice cream **8.5**
Woodruff panna cotta, english strawberries, lime meringue **8.5**