

# KUDUGRILL

## SNACKS

Grilled potato flatbread, coppa, wild garlic 7  
Chicken thigh skewer, salsa verde **4 each**  
Smoked short rib croquette, green goddess aioli **4.5 each**  
Padron peppers, labneh 6  
Kalahari spiced biltong **7.5**

## STARTERS

Braaied tropea onion, piquillo peppers, whipped brie **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, mazavaroo, capers, samphire **24**  
Pork chop, monkey gland sauce **24**  
Poussin, mango gochujang glaze, buttermilk, herbs **26**

## FEAST (FOR 2 OR MORE)

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



## ROASTS (ONLY SERVED ON SUNDAYS)\*

Beef Rump Roast **28**  
Pork Belly 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**  
Grilled carrots, barbecue glaze, chermoula **5.5**  
Purple sprouting broccoli, tahini, smoked almond xo **6**  
Beef fat crispy fingerling potatoes **6**

## DESSERTS

Melktert choux bun, jasmine ice cream, kumquat **8.5**  
Banoffee, dulce de leche, nuttikrust, chocolate coconut ice cream **8.5**  
Woodruff panna cotta, blackberries, lime tuile **8.5**