

# KUDUGRILL



## SNACKS

- Grilled potato flatbread, coppa, wild garlic **7**
- Padron peppers, labneh **6.5**
- Kalahari spiced biltong **7.5**
- Smoked short rib croquettes, green goddess aioli **8**

## STARTERS

- Treacle cured trout, gin dill pickle, apple, cucumber **12.5**
- Harissa beef tartare, crispy shallots, coriander **12.5**
- Burrata, blood orange, rosa radicchio **14**
- Grilled prawns, peri peri sauce **16.5**

## BRAAI

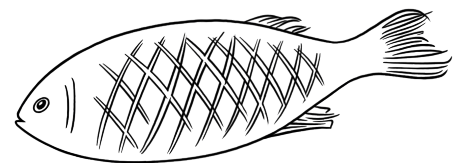
- Hispi cabbage, mushroom xo, celeriac purée, wild rice furikake **18**
- Pork chop, monkey gland sauce **24**
- Poussin, kashmiri chilli crisp, baby gem **26**
- Lamb potjie, dauphinoise, charred swiss chard **28**
- Monkfish, cockles, nduja, wild garlic **31.5**

## FEAST (FOR 2)

- Whole black bream, cultured butter rotis, mixed leaf salad 600g **48**
- Dry aged ex dairy prime rib, beer pickle onion, treacle bordelaise 850g **86**

## SIDES

- Baby spinach salad, yuzu, truffle, parmesan **5.5**
- Spiced honey glazed carrots, ricotta **6**
- Beef fat crispy fingerling potatoes **6.5**
- Purple sprouting broccoli, tahini, smoked almond xo **7**



## DESSERTS

- Melktert choux bun, jasmine ice cream, kumquat **8.5**
- Chocolate ganache, chocolate soil, charred marshmallow, malt ice cream **8.5**

PRICES INCLUDE VAT. A 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL