

KUDUGRILL

SNACKS

Grilled potato flatbread, coppa, wild garlic 7
Padron peppers, labneh 6
Kalahari spiced biltong 7.5
Smoked short rib croquettes, green goddess aioli 8

STARTERS

Cape malay trout, smoked crème fraîche, jalapeno 12.5
Harissa beef tartare, crispy shallots, coriander 12.5
Burrata, blood orange, 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
Bream, cockles, nduja, wild garlic 31.5

FEAST (FOR 2 OR MORE)

Whole black bream, cultured butter rotis, mixed leaf salad 600g 45
Lamb shoulder, guinness jus, mint, pink peppercorn 58
Dry aged ex dairy prime rib, beer pickle onion, treacle bordelaise 850g 86



ROASTS (ONLY SERVED ON SUNDAYS)*

Beef Sirloin 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
Purple sprouting broccoli, tahini, smoked almond xo 6
Spiced honey glazed carrots, ricotta 6
Beef fat crispy fingerling potatoes 6.5
Cauliflower and turnip gratin, parmesan 8.5

DESSERTS

Chocolate ganache, chocolate soil, marshmallow, malt ice cream 8.5
Melktert choux bun, jasmine ice cream, kumquat 8.5
Sticky toffee malva, milk ice cream 10