

## **Small plates/mezze/sharers**

### **Flat bread & dips *(vegan on request)***

**Charred Greek pitta bread with hummus, tzatziki and Nduja dip £5.95**

### **Exotic Tartare**

**Exotic fillet served raw, marinated in smoked oil, spiced with our biltong spice mix. Served with pickled onion, chives and melba toast. £9.95**

### **Cape Karoo Mussels *(GF on request)***

**Fresh steamed mussels in a Cape Karoo broth of chorizo, wild mushrooms, sweet potato and peppers. A balance of sweet, smoky, salty & sour with a hint of coconut. Served with charred bread. £7.95**

### **Wild Boar Bobotie Spring Rolls *(Contains nuts)***

**Bobotie is a traditional minced dish made with fruit, egg and mild spices and usually served with rice. Chef Travis however has put his own spin on this classic and encased this fragrant mix within spring roll pastry. Served with peach and apricot chutney. £6.95**

### **Fried Halloumi *(v) (Vegan on request) (GF)***

**Pan fried halloumi on a Vietnamese style salad of cucumber, carrot, cabbage, mooli, red onion and rice noodles, dressed with gochujang (spicy and tangy red pepper sauce) £6.95**

### **Mad Hunter Ribs**

**Slow cooked pork ribs in The Mad Hunter secret spice rub. Glazed on griddle in a BBQ sauce till sweet and sticky. Served with crispy onions. £7.95**

### **Mozambican Peri Peri Prawn Taco**

**Crispy king prawns served with a peri peri sauce, sour cream, house slaw, pickled red onions and coriander. Served on a soft-shell corn taco. £9.00**

### **Crispy sesame Cauliflower *(v) (Vegan on request)***

**Crispy fried sesame cauliflower served on hummus, lemon and tahini yogurt, pomegranates, chilli oil and crispy onions. £6.95**

**Also available as a bigger plate £13.50**

### **Tasting Board *(Contains nuts)***

**Bobotie spring rolls, beef and apricot sosatie (meat skewer), BBQ ribs, crispy onions, traditional biltong (cured beef), crispy prawns, South African crisps – Perfect as a sharer £24.95**

**Add two springbok shooters £27.00**

## **Grill**

### **Exotic Burger**

Feeling adventurous? Kangaroo? Ostrich? Crocodile? Ask your server what today's choice is. We are serving it on a toasted brioche bun, gem lettuce, tomato, crispy bacon, melted cheddar, Ailsa`s famous tomato relish and a portion of chips. £14.95

### **Chicken and Chorizo Burger**

Pan fried chicken thigh and chorizo on a toasted brioche bun, gem lettuce, tomato, crispy onions, melted cheddar, Ailsa`s famous tomato relish and a portion of chips. £13.95

### **Halloumi Burger (v)**

Pan fried halloumi on a toasted brioche bun, gem lettuce, tomato, crispy onions, melted cheddar, Ailsa`s famous tomato relish and a portion of chips. £13.95

### **Exotic Steak (GF)**

Ever tried Ostrich, Kangaroo, Crocodile, Zebra? Ask your server what today's choice is. We are serving it on smoked mash, roasted beetroot, spiced carrot puree, pickled mushrooms and a berry and game jus £25.00

### **Mad Hunter Ribs**

Slow cooked pork ribs in The Mad Hunter secret spice rub. Glazed on griddle in a BBQ sauce till sweet and sticky. Served with crispy onions and a portion of chips. £15.50

**Bigger Plates - add a side of veg/chips/fries £2.50 sweet potato fries £3.50**

### **Cape Karoo Mussels (GF on request)**

Fresh steamed mussels in a Cape Karoo broth of chorizo, wild mushrooms, sweet potato and peppers. A balance of sweet, smoky, salty & sour with a hint of coconut. Served with charred bread. £14.50

### **Durban Lamb Bunny Chow (spicy)**

South African street food originating from Chef Travis`s hometown of Durban. Consisting of slow cooked lamb in a spicy fragrant tomato -based curry sauce. Served in a half loaf, with a carrot & lettuce sambal and cucumber raita. £15.50

### **Crispy Cod Surf & Turf**

Sesame battered cod loin with a Nduja & caper sauce, our house slaw. Served with a tortilla. £14.50

### **Signature Chicken Trinchado (GF on request)**

We`ve put our spin on this classic. Traditional South African Portuguese sauce made with mild spices, caramelised onions, chilli and brandy. Served with focaccia. £13.95

Add a side of veg for £2.50

### **Gammon Rack**

Gammon steak on the bone, creamed spinach and leek, roasted cherry tomatoes, apricot and peach chutney, crispy sage £14.95

## **Sides**

**Chips / Fries £3.50 (GF)**

**Seasonal Veg £3.95**

**Sweet potato fries £4.95**

**Biltong dirty fries £5.95**

**Lemon garlic green beans £3.95**

## **Afters**

### **Blueberry Parfait (GF)**

**Served with blueberry gel, lime meringue, malt crumb £6.50**

### **Malva Pudding**

**A rich, moist South African sponge pudding, made with apricot. Served warm with hot vanilla custard and berries £7.50**

### **Vegan Panna Cotta (v) (Vegan)**

**Served with mango and passion fruit £5.95**

### **Dom Pedro (GF)**

**A real naughty, boozy after dinner cocktail dessert made with Amarula, Kahlua, chocolate and ice cream £8.50**

### **Amarula Tiramisu**

**Served with almond and peppermint nougatine £6.50**

### **Trio of Ice Cream**

**Vanilla, salted caramel and raspberry ripple. £4.95**