

small plates/mezze/sharers

Flat bread & dips (vegan on request)

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

Exotic Tartare

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

Cape Karoo Mussels

Fresh steamed Mussels in a Cape Karoo broth of chorizo, wild mushrooms, sweet potato and peppers. A balance of sweet, smoky, salty and sour with a hint of coconut, served with charred bread **£7.95. (GF on request)**

Wild Boar Bobotie Spring Rolls

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 and served with a peach and apricot chutney. **£6.95 (contains nuts)**

Fried Halloumi (v)(vegan on request)

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

Mad Hunters Ribs

Slow cooked Pork Ribs in The Mad Hunters secret spice rub, then Glazed on the Griddle in a BBQ sauce till sweet and sticky and 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, all served in 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, crispy onions **£6.95. – Also available as a bigger portion £13.50**

Tasting Board

Bobotie Spring Rolls, beef and apricot sosatie (meat skewer), BBQ ribs, traditional biltong (cured beef), crispy Prawns, crispy onions, South African crisps – perfect as a sharer **£24.95** Add two springbok shooters **£27.00 (contains nuts)**

Food allergy? Ask your server about the ingredients in your meal before you eat. Please make your server aware of any allergies you may have as most dishes can be adjusted to suit.

Grill

Exotic Burger

Feeling adventurous? Kangaroo? Ostrich? Crocodile? Ask your server what today's choice is. We're serving it on a toasted brioche bun, gem lettuce, tomato, crispy bacon, melted cheddar, crispy onions, 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, melted cheddar Ailsa's famous tomato relish, crispy onions and a portion of chips **£13.95**.

Halloumi Burger

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

Exotic Steak (Ask your server for today's option)

Ever tried Ostrich, Kangaroo, Crocodile, Zebra? Ask your server what today's choice is. We're serving it with new potatoes, roasted beetroot, celeriac puree, beetroot dust and a berry and red wine gel **£25.00** (GF)

Mad Hunters Ribs

Slow cooked Pork Ribs in The Mad Hunters secret spice rub, then Glazed on the Griddle in a BBQ sauce till sweet and sticky and served with crispy onions and a portion of fries. **£15.50**

bigger plates – add a side of veg/chips/fries **£2.50** sweet potato fries **£3.50**.

Cape Karoo Mussels

Fresh steamed Mussels in a Cape Karoo broth of chorizo, wild mushrooms, sweet potato and peppers. A balance of sweet, smoky, salty and sour with a hint of coconut, served with charred bread **£14.50** (GF)

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 and with a carrot and lettuce sambal and cucumber raita **£15.50**.

Crispy Cod surf & turf

Sesame battered Cod loin with a Nduja and caper sauce, our house slaw and served with a tortilla **£14.50**.

Signature Chicken Trinchado

We've put our spin on this classic, serving it in a traditional South African Portuguese sauce made with mild spices, caramelised onions, chilli and brandy, served with focaccia **£13.95** (GF on request) **Add a side of veg for £2.50**.

Gammon Rack

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

Sides

Chips/Fries	£3.50 (GF)	Biltong dirty Fries	£5.95
Seasonal veg	£3.95	Lemon garlic green beans	£3.95

Sweet potato Fries

£4.95

Afters

Raspberry and rose water cheesecake.

Raspberry and rose cheesecake, toasted coconut, fresh raspberry, raspberry dust, raspberry couli and coconut ice cream **£7.50.**

Springbok Crème Brulee

Springbok Crème Brulee, Our twist on the classic shot. Amarula cream liqueur crème brulee served with a peppermint meringue a chocolate crumb **£7.50** (GF on request) (contains nuts)

South African Malva Pudding Melk Tart

Cape Malay comfort food at its best. A wet sponge made with apricots, soaked in an orange and butter sauce, orange meringue and topped with a melk tart filling, brazil nut praline **£7.50.**

Rhubarb and Pear crisp (crumble) (vegan)

Stewed Rhubarb and Pear topped with a delicious oat crumble topping and served with a vanilla ice cream **£7.50. (GF)**

South African Dom Pedro

A boozy after dinner drink/dessert made with vanilla ice cream, cream, Kahlua, Amarula, chocolate, whipped cream and chocolate soil **£ 8.95** (GF on request)

Trio of ice cream

3 scoops of ice cream, vanilla, chocolate and strawberry **£4.95**

Amarula Espresso Martini

Our twist on this classic which has espresso, South African Amarula, vanilla vodka...shaken, not stirred **£7.95** (GF)

Springbok shooter

A traditional South African after dinner shot consisting of Amarula and Peppermint liqueur, our take on an after eight. **£3.50** (GF)

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