



STARTERS * VOORGEREG

Fresh medium West Coast oysters with pineapple salsa Vars Weskusoesters met pynappelsalsa	R28 each
Roasted figs, parmesan custard, onion crisps and Karoo Langbaken shavings Geroosterde vye met parmesan-vla, brosuie en Karoo Langbaken kaasskaafsels	R95
Watermelon and blueberry salad with <i>shiso</i> and lime dressing Waatlemoen- en bloubessieslaai met 'n shiso-en lemmetjiesous	R85
Prawn & tempura kingklip, <i>sriracha</i> mayonnaise and avocado Garnale & tempura kingklip, sriracha mayonnaise en avokado	R125
Beef pastrami, beef jus and cherry dressing Beespastrami met 'n gekonsentreerde beessous en kersiesous	R90
Pan fried lambs tongue, pine nuts, capers, celery and apple Pangebreaide lamstong met kappertjies, seldery en appel	R88

MAIN COURSE * HOOFGEREG

Hand rolled pasta with tomato, olives and parmesan foam Handgerolde pasta met tamatie, olywe en 'n parmesaanskuim	R160
Pumpkin gnocchi, roasted butternut, beetroot, cashew nuts and coconut jus Pampoeng-gnocchi met geroosterde botterskorsie, beet, kasjoeneute en 'n klappersous	R175
Pan fried line fish, smoked cauliflower puree and porcini in an MCC sauce Pangebreaide lynvis, gerookte blomkool, porcini in 'n MCC-sous	R265
Roasted chicken supreme, couscous, butternut puree and mustard sauce Geroosterde hoenderborsie, koeskoes, botterskorsiepuree en mosterdsous	R175
Charcoal grilled lamb rack, sweet potato gratin, red pepper essence Houtskool-geroosterde lam. soetpatat-gratin, rooi rooi peper essensie	R315
Braised springbok shank, creamy polenta, pickled blueberries and yellow baby marrow Geroosterde springbokskenkkel, romerige polenta, gepekelde bloubessies en geel murgpampoer	R205
Sides: Hand cut potato wedges or Roast vegetables or Garden Salad Bykosse: Tuisgemaakte aartappelskyfies of geroosterde groente of slaai	R50



DESSERT ~ NAGEREG

Vanilla cheese cake with brandy snap and poached plum Vanilla-kaaskoek met 'n brandewyn-oblietjie en geposjeerde pruim	R85
Milk chocolate and peanut bar with Hazelnut ice cream and coffee foam Melksjokolade en grondboontjestaafie met Haselneutroomys en koffieskuim	R90
Homemade sorbet Tuisgemaakte sorbet	R75
Locally sourced cheeses served with homemade chutney Plaaslik geproduseerde kase bedien met tuisgemaakte blatjang	R125

'Longridge is known for our organic produce, grown on the farm & complemented by other local organic suppliers.'

