

## STARTERS \* VOORGEREG

<b>Fresh medium West Coast oysters with raspberry mignonette</b> Vars Weskusoesters met framboos mignonette	R28 each
<b>Garden vegetable broth, croutons</b> Tuin groente sous, croutons	R82
<b>Fior di latte mozzarella salad, blood orange, savoury granola</b> Fiordilatte mozzarella slaai, bloedlemoen, souterige granola	R88
<b>Twice baked Healy's cheddar souffle, pear &amp; pecan nut salad</b> Tweekeer gebakte Healy's Cheddar Souffle en pekanneutslaai	R90
<b>Cured local trout, labneh, grapefruit, wonton &amp; radish, citrus dressing</b> Gepekelde plaaslike forel, jogurtsmeer, pomelo, chinese souskluitjie en radys, sitrussous.	R90
<b>Peri peri chicken livers, sessami wafer, raisin chutney &amp; smoked beetroot</b> Peri-peri hoenderlewers, sesamisaad-brosbeskuitjie, rosyntjieblatjang en geroekte beet	R82

## MAIN COURSE \* HOOFGEREG

<b>Curried lentil and coconut dhal, cauliflower, cashew nuts, chard &amp; naartjie salad (V) – Vegan</b> Kerrie lensie en klapper dhal, blomkool, kasjoe neut, spinasie en naartjie slaai	R155
<b>Parmesan gnocchi, butternut puree, spinach, 64dc cooked free range egg</b> Parmesaan gnocchi, botterskorsiepuree, spinasie & 64-grade gekookte werfhoendereier	R155
<b>Pan roasted line fish, parsley &amp; millet risotto, apple &amp; hazelnut salad</b> Pangebreaide lynvis, pietersielie en millet risotto, appel & haselneute slaai	R255
<b>Lamb leg curry, chutney, homemade naan bread (Plate of the day)</b> Lamskenkelkerrie, blatjang en tuisgemaakte naan-brood.	R150
<b>Springbok shank, cannelloni, parsnip, red cabbage CBC weiss sauce</b> Springbokskenk, cannelloni, wortels, rooi kool en CBC weiss-sous	R205
<b>Fee Range pork &amp; chilli sausage, gammon &amp; chick pea ragout</b> Vryweivark en brandrissie-wors, geroekte ham met keker-ertjie ragout	R155
<b>Sides: Hand cut potato wedges or Roast vegetables or Garden Salad</b> Bykosse: Tuisgemaakte aartappelskyfies of geroosterde groente of slaai	R50



## DESSERT ~ NAGEREG

<b>Chocolate ganache, mint aero, dulce de leche</b> Sjokoladeganache, mint aero-sjokolade en dulce de leche	R95
<b>Banana bread french toast, hazelnut &amp; almond ice cream, caramel jelly</b> Franse piesangroosterbrood, haselneute & amandelroomys met karameljellie	R80
<b>Homemade sorbet</b> Tuisgemaakte sorbet	R75
<b>Locally sourced cheeses served with homemade chutney</b> Plaaslik geproduseerde kase bedien met tuisgemaakte blatjang	R125

(V) – Vegan

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

