

small

beef carpaccio	peppercorns, crisp salad leaves, honey mustard dressing	650
norwegian salmon gravalax	guacamole, dill, wine dressing	700
warm goats cheese	roasted sesame, bell peppers	550
kenyan salad leaves	sliced mango, haloumi cheese, croutons, tapenade dressing	450
steamed fresh asparagus	hollandaise sauce	450
thai chicken noodle soup	lemongrass, ginger, chilli, coriander	450
vegetarian maki roll		550
sushi platter	tuna, salmon, red snapper, prawns	650

medium

bbq chicken satay	spicy peanut dip, cucumber relish	700
char-grilled homemade beef sausage	nutmeg mash, onion gravy	850
teriyaki marinated pork skewers	bhajia potato, kachumbari	800
pizza style 'garlic naan'	provençal sauce, salami, smoked ham, mozzarella, fresh herbs	700
grilled fresh tuna	rocket leaves, avocado, cherry tomato, sesame dressing	900
linguine pasta	grilled queen prawns, pesto	900
mushroom & asparagus risotto	parmesan	700
ginger fried tempura vegetables	wasabi mayonnaise	700

large

ribeye steak		1100
fillet steak		1200
200gm tripe beef burger		900
pork chop		1000
cajun chicken breast		950
norwegian salmon		1150
jumbo prawn skewers		1200
seafood platter		1200

all large dishes are served with a selection of sauces and side salad

saucés

meat

peppercorn • béarnaise
bbq • sweet & sour

fish

hollandaise • white wine
garlic butter • pineapple curry

cheese of the month

400

stone blue; award-winning local blue cheese - 7 years in production - creamy paste and delicate veins of blue create a balanced style. Served with home-made crackers and organic celery.

sides

one for 250
three for 500

butternut mash

french fries

cajun potato wedges

garlic mash

steamed rice

vegetable fried rice

nutmeg spinach

Kenyan sukuma wiki

selection of market vegetables

freshly made chapati

port of the month

350

graham's 10 year tawney port; rich on the nose, mature, fruity flavours, beautifully mellowed and luscious finish. Full-bodied and medium sweet, with a brilliant after taste of fruit and caramel.

wines of the month

300

borie manoux, beauroy beaurdeaux blend; france; brilliant ruby-red, light to medium bodied dry wine, easy-to-drink, hints of cherry and tobacco.

mountain shadows, chenin blanc; south africa; distinctive tropical aroma with ripe flavours, pale straw colour with a green hue. full, crisp finish.