



QUNU

SUNDAY LUNCH

SALMON

smoked scottish salmon, pickled red onion, cream cheese, capers, sourdough

CARPACCIO

wagyu sirloin, beetroot, mint, caper, whipped gorgonzola, mandarin dressing GF

LEEK

potato, truffle and boland foam, leek ash GF/V

KINGKLIP

green beans, haricot blanc, salsa verde GF/DF

AGNOLOTTI

ricotta and lemon, parsley cream, parmesan foam V

DUCK CREPES

pickled cucumber, ponzu, coriander and sesame

SAXON SUNDAY ROAST

yorkshire pudding, roast vegetables served with your choice of – wagyu sirloin, lamb loin noisette or baby chicken and truffle butter

LINEFISH

leek velouté, olive soil, braised fennel, cauliflower GF

RISOTTO

pumpkin risotto, sage, burrata, pumpkin seed brittle V

PRAWN

half dozen wild white prawns, savoury rice, lemon butter or peri-peri GF

PUDDING

bread and butter pudding, dulcey chocolate, banana ice cream

CHOCOLATE

hazelnut guanaja chocolate mousse, frangelico foam, coffee ice cream N

BERRY TART

shortcrust, raspberry mousse, frangipan, blackcurrant ice cream N

CHEESE

belnori goats' cheeses, beetroot, blood orange, biscotti

3 COURSE R1150 | 4 COURSE R1350

A discretionary gratuity of 12.5% will be added to your final bill

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN