



QUNU

SUNDAY LUNCH

SALMON

home smoked scottish salmon, tomato and avocado salsa, herbed cream cheese, capers, sourdough crostini, micro shoots

TARTARE

wagyu beef fillet, sous vide egg yolk, garlic aioli, pickled mustard, radish, parmesan cracker **GF**

CARROT

baked pumpkin, smoked carrot, coconut labneh, carrot and vanilla soil, saffron **VE**

KINGKLIP

smoked red pepper purée, beetroot, spring onion, herb crusted anchovies, saffron, sesame seeds **GF/DF/N**

ORZO PASTA

tomato fondue, fine herbs, parmesan, rocket **V**

DUCK

cured duck breast, strawberry and cherry purée, asparagus, honey glazed carrots, baby onion, crispy red cabbage, jus **GF**

SAXON SUNDAY ROAST

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

LINEFISH

grilled linefish, spicy tomato purée, asparagus, charred peppers, confit heirloom tomatoes, dill oil **GF**

TAGLIATELLE PASTA

confit garlic and herb cream, grilled courgettes, shimeji mushrooms, black truffle **V**

PRAWN

peri-peri 'wild white' prawn tails, calamari, pineapple, spring onion, crispy rice noodle, savoury rice **GF**

PUDDING

bread and butter pudding, dulcify 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