



QUNU

EASTER LUNCH

a feast of flavours, a moment of togetherness

OYSTERS

half-dozen walvis bay oysters, passion fruit granita, pepperoncino GF/DF

PICKLED FISH

cape malay pickled hake, spiced hot cross bun, tomato jam

TARTARE

wagyu beef fillet, sous vide egg yolk, garlic aioli, pickled mustard, radish, parmesan cracker, melba toast

CARROT

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

SNOEK

apricot glazed smoked snoek, pearl couscous, tomato and pickled red onion, dill mayonnaise DF

AUBERGINE

spiced tomato purée, charred baby onions, courgette, za'atar coconut cream GF/VE

DUCK

cured duck breast, cherry purée, long stem broccoli, asparagus, honey glazed carrots, baby onion, crispy red cabbage, jus GF

SAXON SUNDAY ROAST

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

SEAFOOD CURRY

saffron and spring onion basmati rice, potato samosa, tamarind chutney

PASTA

arrabbiata penne pasta, peppers and olives, basil pesto, shaved parmesan V

PRAWN

grilled 'wild white' prawns, caramelised sweet potato, grilled lime, chipotle and coriander aioli GF

PUDDING

hot cross bun bread and butter pudding, spice milk chocolate ganache, swiss meringue

CHOCOLATE

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

TRIFLE

strawberry jelly, swiss roll, tonka bean custard, macerated strawberries, whipped cream, strawberry ice cream

CHEESE

huguenot, boland, wineland blue, brioche, roasted plum, onion cream

4 COURSE R1650

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