



P R I M E



South African, Wine Pairing Dinner Menu

Four Course Dinner with Wine Coffee & Macarons £49 pp



TO BEGIN

French Onion Croquettes

Gruyère fondue

White Wine Pairing

Viognier Roussanne, Sutherland 2023

SECOND COURSE

Curried Monkfish Tail

Black dal

Red Wine Pairing

Bosstok Pinotage, MAN Family Wines 2022

MAIN COURSE

Classic Boeuf Bourguignon

buttered mash, vichy heirloom carrot

Red Wine Pairing

Journeys End Cabernet - Cape Doctor

TO FINISH

Lemon posset

Macerated blueberry, amaretti

Dessert Wine Pairing

Vin De Hel Dessert Muscat, Thelema 2023

Coffee & Macarons

Cappuccino, Caffè Latte, Americano, Espresso or Tea Served with Macarons

*All of our menu is freshly prepared to order & some dishes contain nuts.
Because of this we are unable to confirm that any dish is completely nut free.
12.5% Gratuity is added to the bill. All gratuities go to our staff*