

# ochre.

## Starter

PRESSED TERRINE OF GOATS CHEESE (GF) (N)

Plum tomatoes, aubergine, cashew crumble  
and honey mustard dressing

## Main

BRAISED ENDIVE (GF) (V)

Marinated fennel and artichoke, vegetable broth  
bean sprouts, chickpea and roasted red onion

OR

PULLED LAMB BOBOTIE (A)

Short crust pastry, sweet potato and banana  
purée, brandied raisins, apricot chutney

## Dessert

MALVA POT BROOD POTJIE

Malva pudding with sweet pumpkin ice cream  
roasted apricots, spiced crumble served with  
vanilla crème anglaise

**R490**

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(N) NUTS

(A) ALCOHOL

(GF) GLUTEN FREE

(V) VEGAN

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.