SET MENU.APRIL 2024

adinage

R300pp Choose One Dish from Each Section Choose any Drink from our Old Faithfulls Drinks Menu or any Draught on Tap

Starters

Grilled Calamari

Calamari Tubes-Creamy Cajun or Lemon Garlic Butter Sauce-Fennel Tops-Served with Toasted Bread Slices

> Chicken Livers Chicken Livers.Onion.Garlic.Chilli.Rosemary.Cream. Served with Toasted Bread Slices

Please be aware that our food may contain or come into contact with common allergens such as sesame seeds and nuts

Mains

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Chargrilled Rump 300g Served on a Mushroom Ketchup and Dirty Onions-Served with Triple Cooked Chips

Glazed Pork Belly

Served with Miso Mayo.Pickled Cabbage.Crackling.Baby Potatoes

Badinage Wings Buttermilk Fried Wings-Marinated Cucumbers-Toasted Sesame Seeds-Spring Onion-Blue Cheese Foam

Badinage Risotto [V]

Butternut Risotto topped with Cranberry Relish Crème Fraîche Blue Cheese and Coal Roasted Butternut Cubes. Finished off with a Green Chilli Oil and Walnut Crumble

•Please refer to our Badinage Ten Menu for any extra sides or sauces at extra charge•

Desserts

Chef's Malva Pudding Served with Homemade Custard

Beef Fat Brownie

Beef Fat Brownie-Topped with Chantilly Cream-Salted Caramel-Macerated Strawberries and Hazelnut Praline-Served with a Burnt Butter Ice Cream on Shortbread Crumble