



SET MENU

R400pp

Choose One Dish from Each Section

Choose any Drink from our Old Faithfulls Drinks Menu or any Draught on Tap

Starters

Beef Carpaccio

Thinly sliced Beef Fillet·Rocket Leaves·Grana Padano Shavings·Aioli·Chilli Honey·
Served with Toasted Bread Slices

Grilled Calamari

Calamari Tubes and Heads·Creamy Cajun or Lemon Garlic Butter Sauce·Fennel Tops·
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

Chargrilled Rump 300g

Served on a Mushroom Ketchup and Dirty Onions. Served with Triple Cooked Chips

Badinage Chicken Legs

Sous Vide & Grilled over Coal. Drizzled with Coriander pesto. Served with Roasted Sweet Potato, Apricots and Almond Salsa on a bed of Curry Style Sauce

Badinage Prawns

Five King Plancha Prawns. Guacamole. Burnt Lime Wedge. Finished with a drizzle of Shellfish Oil. Served with Badinage Potatoes

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

Lemon Tart

Baked Lemon Tart. Served with a Yoghurt Sorbet on a Shortbread Crumble. Topped with a Toasted Sesame Seed Snap

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