



PrueLeith

Culinary Institute

STARTERS

TOMATO & RED PEPPER SOUP (V)

Sundried tomato puree, semi dried tomato, tomato dust
R55.00

SUMMER CORN CHOWDER

Charred corn riblets, crispy bacon, potato macedoine,
rainbow Zulu popcorn
R68.00

PRUE LEITH GARDEN GREENS GNUDI (V)

Pecorino, shelled peas, pea puree, beurre noisette,
basil oil
R75.00

FENNEL, NECTARINE & CHÈVRE SALAD

Shaved fennel, grilled nectarine, whipped Belnori goats' cheese,
fennel oil, nectarine puree
R80.00

LEMON CURED TROUT

Radish, caper berries, preserved lemon cream, lemon mayonnaise,
nasturtium, toasted baguette
R85.00

SALDANHA BAY MUSSELS

White wine espuma, pommes frites, deep fried capers,
grilled lemon, parsley dust
R78.00

SEARED CORIANDER & BLACK PEPPER BEEF

Prue Leith garden greens, pickled red onions,
seed crisps, horseradish cream, mustard vinaigrette,
fermented coriander seeds
R95.00

MAIN COURSES

RATATOUILLE (V)

Baby marrow, aubergine and red pepper tart, marinated red peppers,
aubergine puree, herb oil
R155.00

WHOLE ROASTED RAINBOW TROUT

Baby marrow spaghetti *alio, olio e peperoncino*,
mange tout spekboom, beurre blanc
R185.00



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ROASTED DUCK BREAST (N)

Warm sorghum and pomegranate salad, confit duck spring roll, spiced kale chips, charred pearl onion, jus

R195.00

STAMVRUG GLAZED PORK BELLY

Braised fennel, sauté baby spinach, quail scotch egg, *stamvrug*, pork crackling, jus

R205.00

GRASS FED GRILLED BEEF RUMP

Pommes Anna, charred baby gem lettuce, fine green beans, confit tomatoes, olive cheeks, thyme jus

R210.00

DUO OF LAMB

Herb crusted lamb rack, pressed lamb belly, purple sweet potato fondant cumin glazed carrots, grilled plums, rosemary jus

R220.00

DESSERTS

TRIO OF SORBET (V)

Mango, lychee and peach sorbet, mango jellies, lychee gel, fresh peaches, mint

R78.00

MILK AND HONEY

Valrhona milk chocolate beehive, vanilla panna cotta, burnt honey ice cream, lavender shortbread crumb, dehydrated milk skin, honeycomb

R85.00

'BAZAAR PUDDING' ENTREMET (N)

Almond joconde sponge, raspberry panna cotta, strawberry jelly, vanilla whipped ganache, brûlé sago pudding, crème Anglaise

R87.00

VALRHONA DARK CHOCOLATE TART (N)

Raspberry sorbet, chocolate shavings, chocolate cookie crumb, raspberry coulis

R98.00



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'BOEREMEISIE' CRÊPES (N)

Vanilla crêpes, apricots preserved in brandy, *soetkoekie* crumb,
vanilla bean ice cream

R95.00

SOUTH AFRICAN CHEESE BOARD (N)

A selection of some of the best local cheese with homemade preserves,
seed crackers and Melba toast

R145.00

(V) - Vegetarian, (N) – Contains Nuts