



STARTERS * VOORGEREG

**Fresh West Coast oysters with a choice of our house dressings
Bonito sago, lemon OR Jalapeno salsa**

**Chilled potato & leek soup, smoked chicken, cheese crackers, pickled
mushroom & truffle oil**
Koue aartapel- en pruie sop, gerookte hoender, kaasbeskuitjies, ingelegde
Sampioen en truffel-olie

Watermelon & cucumber salad, coriander, coconut sorbet
Waatlemoen- en komkommerslaai, koljander, klapper-sorbet

Labneh, pine nuts, basil pesto & heirloom tomatoes
Labneh, denne pitte, basiliekruid, erfstuk tamaties

**Cured Norwegian salmon, passionfruit dressing salsa Verde, buffalo labneh,
dehydrated onion and watercress**
Gekookte salm, grenadella salsa verde, labneh met dehidreerde uie en bronkorsslaai

Pan-fried ox tongue, pastrami, porcini, roasted corn salsa, tarragon mayo sauce
Gebraaide lamtong, pastrami, porcini, geroosterde mieliesalsa, dragon mayo sous

Twice baked Klein Rivier Gruberg souffle, grape & hazelnut salad
Twee keer gebakte Klein Rivier Gruberg Souffle, druiwe en haselneutslaai

**Sides: Steamed Broccoli & almond
Lavender roasted sweet potato
Hand cut chips with aioli
Garden Salad**

R50 each

MAIN COURSE * HOOFGEREG

**R28each Roasted cauliflower steak, mushrooms fricasee, cauliflower espuma & shaved
apple salad R170**
Gebraaide blomkool steak, sampioene fricasee, blomkool espuma, en appel slaai (Vegan)

R105 Homemade gnocchi, baby marrow, broccoli, butternut, smoked chevin, walnuts R175
Tuisgemaakte gnocchi, babamurg, broccoli, botterskorsie, gerookte chevin, okkerneute

R88 Olive poached line fish, calamari dressing, chorizo, fried capers & olive R245
Olyf geposjeerde lynvis, calamari sous, chorizo, gebraaide kappertjies en olywe

**R95 Pressed free range pork belly, shaved fennel salad, apple puree, and young organic
beets R225**
Vark maag, geskeerde vinkel slaai, appel puree en jong organiese beet

R105 Laingsburg Lamb soutrib, turnip gratin, lamb jus R205
Lam soutrib, raapgratien, lam sous

**R95 Pan seared free range duck breast, crushed celeriac, chard bok choy, salted black
berry and hazelnut R235**
Pangebraaide eendborsie, fyn seldery, bok choy, gesoute swartbessie en haselneut

R105 Wood fired beef sirloin 350g, sauce choron, side of your choice R245
Hout-geroosterde bief sirloin 350g, choron-sous, met sydis van jou keuse



DESSERT ~ NAGEREG

Tropical fruit salad, lemon grass syrup, elderflower jelly, banana sorbet
 Tropiese vrugte slaai, suurlemoen gras stroop, vlierblom jellie, piesang sorbet

R85

Dark chocolate mousse, coffee puree & vanilla ice cream
 Donker Sjokolade mousse, koffie puree en vanieljeroomys

R95

Homemade sorbet
 Tuisgemaakte sorbet

R75

Locally sourced cheeses served with homemade chutney
 Plaaslik geproduseerde kase bedien met tuisgemaakte blatjang

R125

Speciality Coffee

Whisky, Kahlua, Amarula R65

Amaretto, Frangelico, Cointreau, van der hum R85

Dom Pedro

Whisky, Kahlua, Amarula R65

Amaretto, Frangelico, Cointreau, van der hum R85



‘Longridge is known for our organic produce, grown on the farm & complemented by other local organic suppliers.’