

The MENU

FROM THE FARM

Nunwell Mint Seasoned Lamb
Hickory Seasoned Pork
BBQ Braai Rubbed Belted Galloway Braised Beef
Piri Piri Prawns Served Shell on & Head On
Beef Fat Roasted Yorkshire Pudding
Bone Marrow Horseradish Mayonnaise

FROM THE SOIL

Beef Fat Roasted Albert Bartlett Potatoes with Confit Shallots & Thyme
Nunwell Honey, Roasted Parsnips & Carrots with fresh herbs
Braised Over the Braai, Wild Garlic and Spring Greens
Nunwell Tandoori Spiced Brassica

SWEET TREATS

Bruléed Egg Custard Tart
Rhubarb Cheesecake and Vanilla Cream
Blackberry & Dark Chocolate Cremuex
Calbourne Classic Ice Cream

Plated Vegetarian and Vegan Option

FROM THE PLANTS

Chickpea and spinach Nut Roast
Yorkshire Pudding
Horseradish Vegan Aioli

FROM THE SOIL

Roasted Albert Bartlett Potatoes with Confit Shallots & Thyme
Maple, Roasted Parsnips & Carrots with fresh herbs
Braised Over the Braai, Wild Garlic and Spring Greens
Nunwell Tandoori Spiced Brassica

SWEET TREAT

Coconut Pana Cotta With Spiced Mermaid Rum

