



Manor Kitchen

Vegan Menu

Starters

MISO CARROT SALAD (DF, HF, VE, GF, N) | R140

carrot top gremolata, crunchy chickpeas, pomegranate, charcoal tapioca

KING OYSTER SCALLOPS (DF, HF, GF, N) | R150

crispy chickpeas, masala sauce, zucchini, salted cashew, coconut yoghurt

Main Course

HARISSA ROAST AUBERGINE (VE, DF, N) | R250

pea risotto, asparagus, mint foam, cured lemon, charred leek, pine nuts

MARINATED TOMATO TARTE TATIN (N, VE, DF) | R240

smoked beetroot purée, edamame, zucchini salad, pecan nuts, soya emulsion

Desserts

BLACK FOREST SLICE (N, DF, GF, HF) | R105

brownie, cherry compote, chocolate coconut ganache, cherry ice cream

ALMOND & APRICOT ROULADE (N, DF, HF) | R90

vanilla sponge, almond cream, apricot gel, coconut lime sorbet

ETON MESS (GF, DF, S, HF) | R95

berry compote, eggless meringue, seed brittle, strawberry sorbet, vanilla yoghurt