



K U D U

Wednesday to Sunday - 6pm-10pm

Chef's Cocktail

Sloe Gin Bramble 8

Staff Monthly Pick

Graham Beck Blanc de Blancs 10/55

Snacks

Kudu Bread - (for two)
with melted bacon butter, parsley 6
with melted seafood butter, baby shrimp 6.5
with both butter 9.5

Marinated nocellara olives 3.5

Maldon rock oysters, champagne velouté, dill 3 each

Peri peri duck hearts, apricot, dukkah 6.5

Farmer's spice biltong 5.5

Parmesan churros, smoked paprika, brown crab mayo 5.5

Chicken liver parfait, leek ash cracker 7

Small Plates

Mussel potjie pot, courgettes, basil, jersey royals 8.5

Home cured salmon, cucumber, gin pickle, crème fraiche 9

Spiced onion tatin, buttermilk, garlic chives 9

Ricotta dumplings, duck bone broth, three corner leek, shiitake 8.5

Duck and pork terrine, biltong scratchings, gribiche 8.5

Medium Plates

Confit duck, maitake, salsify, minestra nera 13

Pollock, curry cauliflower, sea beet 14

Braai onion squash, goats curd, dandelion, cavolo nero 11

Onglet, puntarelle, enoki, potato mousse - (for two) 18 each

(side for the table)

Radicchio salad, pecorino, pear 8.5

Beetroot, potato, oregano 6.5

Desserts

Pineapple tatin, miso caramel, coconut anise ice cream 7

Malted chocolate ganache, sesame ice cream, chocolate crumble 7

Prices include VAT. No cheques. A discretionary 12.5% service charge will be added to your bill