

GLEN CARLOU

welcome to restaurant @glencarlou

two or three course winter set menu

starters

potato and leek soup, potato croquette, parsley velouté, leek crisps (V)
recommended with Glen Carlou Collection Semillon Sauvignon

trufflé souffle, smoked celeriac, crispy cauliflower leaves, confit cauliflower, cauliflower fritters (V)
recommended with Glen Carlou Chardonnay

braised ox tongue, winter vegetable piccalilli, brioche, sauce gribiche
recommended with Glen Carlou Pinot Noir or Quartz Stone Chardonnay

mains

slow braised lamb shank, jus, thyme polenta, lime relish
recommended with Glen Carlou Chardonnay

franschhoek trout, orange saffron velouté, sautéed greens, orange oil, saffron arancini
recommended with Glen Carlou Quartz Stone Chardonnay

whole roasted quail, wild mushroom stuffing, chorizo, red pepper, puy lentils
recommended with Glen Carlou Merlot

ricotta mezzelune, lemon, spinach, roasted butternut, toasted cashew nut, black olive (V)
recommended with Glen Carlou Unwooded Chardonnay

desserts (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

traditional malva pudding, prune puree, prune anglaise, preserved quince, buttermilk

selection of local cheese: Dalewood Huguenot, Anura Mountain Cheese, Dalewood Camembert, Foxenburg Chèvre, Hilton blue, truffled pear, parmesan and black pepper biscuits

pear, saffron pear, red wine and cinnamon pear, pear purée, hazelnut meringue, pear sorbet (V)

2 course R 250 | 3 course R 320 & 2 course R 200 | 3 course R 270 (V)/(V)

7 days a week

Please notify your waitron of any allergies or dietary requirements prior to ordering.

Abbreviation used in our menu: Vegetarian (V) Vegan (V)

We hope you enjoy your time with us.