

welcome to restaurant @glencarlou

à la carte winter menu

monday - saturday

**starters**

- potato and leek soup**, potato croquette, parsley velouté, leek crisps (V) 75  
recommended with Glen Carlou Collection Semillon Sauvignon
- truffle soufflé**, smoked celeriac, crispy cauliflower leaves, confit cauliflower, cauliflower fritters (V) 75  
recommended with Glen Carlou Chardonnay
- salt and pepper squid**, confit tomato sauce, lemon chickpeas, squid ink aioli 95  
recommended with Glen Carlou Chardonnay
- braised ox tongue**, winter vegetable piccalilli, brioche, sauce gribiche 90  
recommended with Glen Carlou Pinot Noir or Quartz Stone Chardonnay
- moroccan lamb croquettes**, raisin relish, almond tarator, dried fig compote 95  
recommended with Glen Carlou Cabernet Sauvignon

**mains**

- slow braised lamb shank**, jus, thyme polenta, lime relish 185  
recommended with Glen Carlou Chardonnay
- beef cheek bordelaise**, baby turnips, carrot, roasted onion, citrus glaze, barley 185  
recommended with Glen Carlou Gravel Quarry Cabernet Sauvignon
- franschhoek trout**, orange saffron velouté, sautéed greens, orange oil, saffron arancini 170  
recommended with Glen Carlou Quartz Stone Chardonnay
- whole roasted quail**, wild mushroom stuffing, chorizo, red pepper, puy lentils 185  
recommended with Glen Carlou Merlot
- lamb's liver**, smoked pomme de terre purée, onion and marsala jus, fine beans, crisp bacon 155  
recommended with Glen Carlou Syrah
- ricotta mezzelune**, lemon, spinach, roasted butternut, toasted cashew nut, black olive (V) 130  
recommended with Glen Carlou Unwooded Chardonnay

**desserts (V)**

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

- citrus**, steamed citrus cake, citrus glaze, brûléed citrus, citrus leaf ice gelato 85
- traditional malva pudding**, prune puree, prune anglaise, preserved quince, buttermilk 85
- selection of local cheese**: Dalewood Huguenot, Anura Mountain Cheese, Dalewood Camembert, Foxenburg Chèvre, Hilton blue, truffled pear, parmesan and black pepper biscuits 135
- pear**, saffron pear, red wine and cinnamon pear, pear purée, hazelnut meringue, pear sorbet (V) 75
- coffee panna cotta**, salted caramel, chocolate ganache, pistachio, chocolate shortbread 100

abbreviation used in our menu: vegetarian (V) vegan option (V)