

# hammer & TONGS

## APPETIZERS

Cape Malay Pickled Fish (g) White Fish, Curry Pickle	£4.75
h&T Beer Bread(g) Made With Our Own Fermented Beer Culture	£3

## SOSATIES *South African Skewers*

Piri Piri Rump Cap Beef Smoked Paprika, Spring Onion, Roasted Peppers, Chilli	£9.75
Chicken Toasted Fennel Seeds, Honey, Cayenne Pepper. Courgette, Vine Tomatoes	£6.50
Curry Lamb Curry, Cumin Leaf, Rosemary, Dried Apricot	£7
Spiced Pork Belly Anise, Muscovado Coriander Seed, Smoked Granny Smith Apple & Cider Compote	£7
Chilli Tiger Prawns Cold Smoked Garlic, Chilli, Lime Salt	£12
Spicy Herb Rubbed Vegetables (v) Green, Yellow & Red Peppers, Vine Tomato, Chestnut Mushroom, Baby Silverskin Onions, Gremolata Salsa	£5.50

## LUNCH TIME ROLLS *Mon - Fri 12-3pm*

Boerie Roll Boerewors, Tomato-Chilli Relish	£6.50
Pork Belly Spiced Pork Belly, Smoked Apple & Cider Compote, Rocket	£4.50
Spicy Steak Piri Piri Rump, Spring Onion, Roasted Peppers, Chilli, Smoky Mayo, Rocket	£5.50

## STEAKS & RIBS

Dry Aged Rare Breed Longhorn Rib-Eye 450g Monkey Gland Sauce (g)	£34
Long Horn Lincolnshire Red T-Bone 700g Olive Oil, Garlic, Rosemary, Braai Salt	£48
3 Hour Slow Braai'd Lamb Ribs Rosemary, Cumin, Coriander Seeds, Chilli	£26

## MORE BRAAI

Free-Range Chicken Wings h&T Smoked Dry-Spice Rub	£7.50
Boerewors (g) (Beef Sausage) With Blatjang Relish	£9.50
Cape Malay Curry (v) Sweet Potato, Coriander Seeds, Burnt Onion, Curry Leaves, Cumin & Bread	£5
Pig Cheek & Pineapple Potjie Chilli, Garlic, Pickled Onion, Leeks	£12
Seafood Potjie Yellowtail, Squid, Clams, Rice, Tomato, White Wine	£19.50



## The Big Braai

For 4 to share | £100

Tiger Prawns, Pork Belly, Lamb & Chicken Sosaties. Boerewors, Tomato Salad, Fire Roasted Beetroot & Feta Salad, Braaibroodjies, 700g T-Bone w/ Monkey Gland Sauce & Fire Roasted Butternut

## SALADS

Tomato Salad (v)(g) Red Onion, Basil & Olive Oil & Balsamic	£4
Couscous Salad (v) Roast Butternut, Pine Nuts, Angostura Bitters, Sultanas, Lemon Zest & Goats Curd	£6
Fire Roasted Beetroot & Feta (v) Mustard Vinaigrette, Toasted Pumpkin Seeds	£5

## SIDES

Skin-On Dry Roast Chips (v) Sicklewood Smoked, Lemon, Garlic Salt	£4
Seasonal Greens (v) Chef's Selection of Seasonal Greens	£4.75
Braaibroodjie (v)(g) Blatjang (Chutney), Tomato, Onion & Cheese Braai Toasty	£4.50

## DESSERT

Malva Pudding (v)(g) Apricot, Caramel, Amarula Cream	£5
Chilli Grilled Pineapple & Ginger Ice-Cream (v) Toasted Coconut & Lime	£6
Green Apple & Blood Orange Sorbet	£3
2013 T Noble Late Harvest, Ken Forrester Wines	£8.50
2014 'Vin de Hel' Muscat Late Harvest, Thelema	£6.50

(v) suitable for vegetarians (g) contains gluten. We take great braaing only the best for you. All of our meat is British & Free-Range and our fish comes from sustainable sources. A discretionary 12.5% gratuity charge will be added to your bill to be shared among the staff

