



1871

— at —

STANLEY &
LIVINGSTONE

DINNER

À LA CARTE

STARTERS

- ◆ **Tomato and Basil Soup** V
With caprese toast
- ◆ **Sweetcorn Soup**
With a corn fritter and crisp pancetta
- ◆ **Rocket and Pecorino Salad** V
With fresh rocket from our garden, toasted pine kernels, olive oil, and sea salt flakes
- ◆ **Prawn Cocktail**
Whole king prawns and avocado, served with rocket leaves, and covered in Marie Rose sauce
- ◆ **Chicken Liver Parfait**
With grape chutney and toasted brioche
- ◆ **Smoked Venison Carpaccio**
With rocket leaves, parmesan, and a drizzle of truffle oil

MAINS

- ◆ **Beef Fillet (250g)**
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With fondant potatoes, seasonal vegetables, crispy fried onions and a béarnaise sauce
- ◆ **Rib-Eye Steak (300g)**
With fondant potatoes, seasonal vegetables, crispy fried onions and a béarnaise sauce
- ◆ **Venison Loin**
With a port jus, and served with caramelised fondant butternut, tempura cauliflower, butternut crisps, and seasonal vegetables
- ◆ **Lamb Rogan Josh**
With basmati rice, poppadums, raita and sambals
- ◆ **Pan-Roasted Chicken Supreme**
With a mustard veloute sauce, and served with umngqusho (a popular African samp and beans dish), and seasonal vegetables
- ◆ **Crispy Oven-Roasted Pork Loin Chops**
With herby, creamy mustard mash, seasonal vegetables and an apple-star anise dressing on the side
- ◆ **Sticky Pork Ribs**
Fall off the bone, slow braised pork ribs that are caramelised in our house-made BBQ sauce. Served with hand cut potato chips, slaw and extra dunking sauce

◆ **Mozambican Style Prawns**

Butterflied, shell on queen prawns that are thrice dipped in a marinella marinade, and flame grilled. Served with savoury rice, creamy lemon sauce, mild peri peri, and an option of either chips or pickled vegetables

◆ **Pan-Fried Zambezi Bream**

With a lemon beurre blanc sauce, fondant potatoes, wilted buttery spinach, and seasonal vegetables

◆ **Grilled Salmon**

200g Salmon steak that is grilled to the degree of your choice, and served with crispy lentils, buttery fennel, and a yoghurt-lemon-caper sauce

◆ **African Sadza and Nyama**

Served with chakalaka and sheba

◆ **Butternut and Lentil Curry** (V)

With basmati rice, poppadums, raita, and sambals

◆ **Tagliatelle Primavera** (V)

Tagliatelle pasta with asparagus, fine beans, garden peas, all tossed together in a cream and parmesan sauce

◆ **Textures of Cauliflower** (V)

Marinated cauliflower 'steak' served with a cauliflower puree, crispy crumbed cauliflower florets, wild rice and a variety of seasonal vegetables

◆ **Mushroom Risotto** (V)

Selection of wild mushrooms and creamy Arborio rice

DESSERTS

◆ **Almond Semifreddo**

With fresh berries

◆ **Chocolate Fondant**

With Amarula ice cream

◆ **Coconut Panna Cotta**

With caramel

◆ **Pavlova**

With strawberries and Chantilly cream

◆ **Passion Fruit Crème Brulee**

With a brandy snap

◆ **Cheese Board**

A selection of hard and soft cheeses, served with preserves and lavosh crackers



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