

STARTERS

Sharing Board [Serves 2] Artisan Toast, Real Butter, Brie & Cranberry, Marinated Olives, Chorizo & Hummus	R103
Salt & Sesame Calamari Japanese Mayonnaise & Chilli Ginger Jam	R84
Peri Chicken Livers with Toasted Artisan Bread	R72
Panko Fried Halloumi [V] with Red Pepper Relish	R69
Thermidor Tiger Prawn Pot with Village Cheese & Panko Crust	R92
Twice Baked 3 Cheese Soufflé [V] with Rocket, Pecan & Apple Salad	R82

LIGHT MEALS

Giant Black Mushroom [V] Olive Tapenade Artisan Toast, Sesame Oil, Village Cheese & Fresh Spring Onion	R77
Smoked Salmon, Potato & Corn Cakes with Cream Cheese, Capers & Black Sesame	R98
Open Chargrilled Chicken Sarmie on Toasted Artisan with Hummus, Feta, Cherry Tomato & Coriander	R80
Homemade Fish Cakes Panko Crumbed with Rocket, Red Onion, Baynsfield Avo & Balsamic Drizzle	R73
West Coast Mussels with Cream, Chardonnay, Sautéed Leeks and Parsley. Artisan Toast	R80
Steak, Egg & Chips [200g] 21-day Wet Aged Sirloin, Fried Barn Egg & Chips	R125

SALADS

Cobb Salad Chicken, Baynsfield Avo, Boiled Egg, Tomato, Bacon, Cucumber & Market Greens	R105
Rustic Greek [V] Red Onion, Cherry Tomato, Greek Feta, Market Greens, Herb Vinaigrette [add grilled chicken R26]	R88
Smoked Salmon Baynsfield Avo, Feta, Spring Onion, Capers, Sunflower Seeds & Market Greens	R125
Calamari Salad Salt & Sesame Calamari, Feta, Tomato, Cucumber & Market Greens	R105
Halloumi Salad Panko Fried Halloumi, Bacon, Strawberry & Mixed Greens with Chilli Mint Vinaigrette	R105

CURRY

Durban Beef Curry	R117
Mild Chicken Curry	R100
Chicken & Prawn Curry	R135
Red Thai Vegetable [V]	R100
Rogan Josh Lamb Curry	R155

Above served with Rice, Popadum, Sambals, Chutney & Coriander

PIZZA

Focaccia [V] Garlic & Herb	R42
Traditional Margarita [V]	R75
Tiger Prawn, Napoli, Tomato Salsa & Coriander Chilli Pesto	R150
Cajun Chicken, Baynsfield Avo, Tomato Salsa, Coriander and Crème Fraîche	R128
BBQ Sticky Chicken, Greek Feta, Fresh Spring Onion	R98
Brie, Bacon, Cranberry & Fresh Spring Onion	R120
Regina	R98
Hawaiian	R98
Roasted Butternut, Feta, Caramelised Onion, Rocket & Chilli [V]	R98
Chicken and Mushroom	R98

PASTA

Chicken Florentine Linguine with Cream, Spinach, Garlic, White Wine, Village Cheese & Chives	R117
Seafood Linguine with Prawn, Sustainable Fish & Mussels, Cream, Chardonnay and Herbs	R176
Homemade Lasagne Traditional Recipe with Green Side Salad	R102
Butternut Ravioli [V] with Italian Basil Tomato, Feta & Almond Flakes	R96
Penne Bolognese Traditional Recipe, Slow Cooked Ground Beef and a Touch of Cream	R98
Alfredo Linguine Ham, Village Cheese, Mushrooms & Cream	R95

CHECK OUT OUR SPECIALS BOARD OR ASK YOUR WAITER FOR OUR DAILY SPECIALS

THE KITCHEN SPECIALITIES

Homemade Pure Beef Burger	180g	R95
Sirloin 21-day Wet Aged	200g R110	300g R150
Fillet	250g	R165

Above served with chips & beer battered onion rings

Your Choice of Wood Fired Steak & Burger Toppings

Bacon & Blue Cheese Sauce	R43
Avocado & Honey Dijon Mustard	R43
Tiger Prawns [Creamy Garlic / Creamy Peri]	R45
Brie, Bacon & Cranberry	R45
Jalapeno & Mature Cheddar	R39
Black Mushroom, Herb Sauce & Mature Cheddar	R40

Chicken Burger **R94**

Baynsfield Avo, Coriander, Curry Mayo & Chips [Add Feta R15/ Add Bacon R17]

Traditional Chicken Schnitzel **R105**

with Chips and Sauce
[Choose from: Mushroom; Mature cheddar; Creamy garlic; Blue Cheese; Creamy Peri-Peri]

Wood Roasted Baby Chicken **R150**

Chips & Market Vegetables
[Bastings: Peri-Peri / Lemon & Herb / Asian Firecracker]

Chicken, Brie & Bacon Stack **R160**

with Honey Mustard Mushroom Sauce and Market Vegetables

Chargrilled Chicken Breast **R128**

Sweet Potato, Butternut, Brown Mushrooms, Feta & Balsamic Burst Cherry Tomatoes

Ratatouille Lentil Burger [V] **R82**

Tomato Salsa, Baynsfield Avo, Japanese Mayo & Black Sesame

Tiger Prawn [400g] & Calamari **R215**

with Chips [Lemon & Herb / Garlic / Peri]

Salt & Sesame Calamari **R162**

Japanese Mayo, Chilli Ginger Jam, Chips or Green Salad

Fish & Chips **R98**

Minted Mushy Peas & Homemade Tartare Sauce

Kingklip **R195**

with choice of Chips | Savoury Rice | Market Vegetable | Green Salad
Choose your style: Lemon & Herb / Cajun & Sesame /Asian Coconut Cream

Farmer Alan's Free-Range Pork Sausages **R92**

with Mash, Brown Onion Gravy and Garden Peas

Proper Sticky Pork Ribs **R160** 400g **R235** 800g

with Chips

Chargrilled Lamb Chops **R205**

with Chips, Market Vegetables & Coriander
Chilli Mint Chutney

Lamb Pot Pie **R145**

Slow Cooked Lamb, Red Wine, Glazed Carrots & Button Mushrooms. Served with Fries

SIDES, SAUCES & EXTRAS

Extras

Baynsfield Avo R24 | Mature Cheddar R13 | Bacon R17
Feta R15 | Jalapeno R15

Sides

Beer Battered Onion Rings R27 | Spinach R26 | Green Salad R36
Greek Salad R48 | Butternut R26 | Market Roast Vegetables R29

Sauces

Mushroom | Green Peppercorn | Mature Cheddar
Creamy Garlic | Blue Cheese | Creamy Lemon & Herb
Creamy Peri-Peri R30

KIDS *under 12 only*

Fish & Fries **R55**

Chicken Strips & Chips **R55**

Margherita Pizza **R55**

Hawaiian Pizza **R70**

Kids Beef or Chicken Burger & Chips **R55**

Penne Bolognaise **R55**

Alfredo Linguine **R55**

Kids Cone [Vanilla / Chocolate] **R20**

only if you finish your supper

PUDDING

Baked Cheesecake **R56**

Crème Brûlée **R58**

Homemade Apple Pie **R60**

with Cream or Ice Cream

Silky Chocolate Cake **R62**

with Fresh Cream Chantilly and Belgian
Chocolate Shavings

Ice Cream & Bar One Sauce **R45**

served in a Wafer Bowl

COCKTAILS

Oranges and Lemons **R62**

Classic Gin, Triple Sec, Orange Juice & Bitter Lemon

The Cosmopolitan **R55**

Vodka, Triple Sec & Cranberry

Vanilla Berry Baobab **R62**

Vodka, Vanilla & Baobab Liquor, Berry Juice

Classic Mojito **R56**

Rum, Mint, Lime & Club Soda

Frozen Citrus & Chilli Margarita **R65**

Jose Gold, Triple Sec, Naartjie & Rooibos
Liquor & Hint of Chilli

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THE **KITCHEN**
AT COTSWOLD

Allergen warning: Please note that our meals are made in a facility that contains the following allergens: cereals, gluten, wheat, rye, barley, oats, egg, fish, nuts (incl: peanuts), soybeans, vegetable oils, milk and dairy products, celery, mustard, sesame, legumes (incl: lupin), crustaceans and molluscs, preservatives

Gratuity policy: The Kitchen Reserves the right to add a 10% gratuity on tables of 10 guests or more