










the SQUARE

 indicates spicy

 indicates vegetarian

 indicates nuts

starters

basil pannacotta, chilled cucumber soup, Provençal vegetables, toasted pinenuts, herb salad 	58
soup of the day - <i>changes daily</i>	44
fillet steak tartar, soft quail's egg, ciabatta wafers, crispy herb garnish	64
steamed Saldanha mussels with garlic, parsley and white wine cream	60
salad of caramelised artichoke, asparagus spears and green beans with slow cooked duck egg, gorgonzola dressing, sherry vinaigrette 	68
seafood bouillabaisse, ciabatta crouton and rouille	58
ham hock, chicken, asparagus and cashew nut terrine, homemade piccalilli, mini baguette and herb salad 	68
crumbed goat's cheese, confit vine tomatoes and tomato jellies with olive, fig and hazelnut salad, saffron aioli 	66
cured Norwegian salmon, home-smoked salmon parfait, beetroot carpaccio, pickled cucumber spaghetti, vermouth sabayon, chlorophyll	74
peri-peri duck livers, sautéed red peppers and portabellini mushrooms, garlic and herb ciabatta 	58

mains

slow cooked lamb shoulder, African polenta, cassoulet of beans, pea purée, char-grilled aubergine mousse	120
whole grilled East Coast sole, potato dauphinoise, asparagus spears, prawn and caper white wine sauce	145
pea and asparagus risotto, semi-dried cherry tomatoes, herb salad, parmesan tuile 	88
pan roasted fillet of beef, braised oxtail, fondant potato, carrot and ginger purée, spinach rondelle, sauce bordelaise	150
pan-fried duck breast, spiced butternut purée, rilette wontons, potato rösti, bok choy, coconut and lemongrass pannacotta, beurre noisette	130
seafood spaghetti with white wine, garlic and saffron velouté, herb salad	120
springbok loin Wellington, choux farci, courgette, confit vine tomato, veal juice	135
local fish of the day	125
“caprese” gnocchi, sundried tomato tapenade, olives, parmesan and rosemary foam 	88
pan-fried Malmesbury calves liver, spring onion mash potato, English spinach, crispy onion rings and bacon, mustard and lime jus	98
pan-fried Norwegian salmon, fondant potatoes, cauliflower purée, ratatouille, green beans, beetroot confit, frothed bisque	145
honey and rosemary glazed pork belly, pommes mousseline, chicory and caramelised fig, apple and cider gel, crackling crumble	115

side orders

24

hand cut fries | broccoli gratin | steamed rice | roast butternut | rocket and parmesan salad | steamed greens | buttered mash potato

we are constantly striving to use sustainable, free range and natural products for our menus, while using local producers wherever possible we are committed to reducing our carbon footprint and impact on the world's resources and our environment.



vineyard hotel & spa