

Gastronomy

C O W E S

SNACKS AND NIBBLES

HOUSE MADE FOCACCIA <i>With aged balsamic and oil (vg) (v) (df)</i>	4	SMOKED ISLE OF WIGHT GARLIC HUMMUS <i>Served with house made flatbread (v)</i>	4.5	OLIVES WITH CHILLI <i>(v) (vg) (gf) (df)</i>	3
BOEREWORS WITH CHAKALAKA <i>South African sausage with a spicy sauce (gf) (df)</i>	5.5	HOUSE MADE CORN NACHOS <i>Served with salsa verde (v) (vg) (df) (gf)</i>	4.5	BOMBAY SAMOSAS <i>With mango chilli chutney (df) (v)</i>	5

SMALL PLATES - PERFECT FOR SHARING

TANDOORI PRAWN SKEWERS <i>With sesame dressing, served on a bed of Asian slaw (gf) (df)</i>	8.5	SPICED LAMB KOFTAS <i>With house made flatbread, tzatziki and hummus</i>	9	CRISPY CALAMARI <i>Deep fried squid served with a sriracha aioli (df) (gf)</i>	8.5
THAI VEGETABLE SPRING ROLLS <i>With an Asian sauce (df) (v)</i>	7.5	ROOT VEGETABLE SKEWERS <i>Chargrilled veg, quinoa, salsa verde (v) (vg) (gf) (df)</i>	7.5	HALLOUMI FRIES <i>With harissa yoghurt and pomegranate reduction (v) (gf)</i>	6.5
MOROCCAN CHICKEN SKEWERS <i>Moroccan spiced chicken, quinoa, jalapeno crema (gf)</i>	12	HAM HOCK CROQUETTES <i>Served with a house made piccalilli (df)</i>	7.5	PULLED PORK TAQUITOS <i>Crispy rolled tacos, served with goats cheese, tomatoes and sriracha (gf)</i>	12

LARGE PLATES

GASTRONOMY BURGER <i>Two handmade beef patties, American cheese, beef tomato, bacon jam and tomato relish, served with salad and fries</i>	13.5	VEGETABLE THAI GREEN CURRY <i>Served with jasmine rice (vg) (v) (gf) (df)</i> Add chicken and king prawn	11 + 4	GASTRONOMY RIBS <i>BBQ baby back ribs served with a carrot, pineapple and bourbon slaw, and salad (gf) (df)</i>	13.5
MUSHROOM & ZUCCHINI BURGER <i>With a sweet and tangy mustard sauce, served with salad and fries (v) (vg) (df)</i>	12	BANG BANG CHICKEN SALAD <i>Peanut chicken salad with sesame (gf) (df)</i>	13	MEMPHIS FRIED CHICKEN <i>With house slaw and habanero mayo</i>	14
MOROCCAN HALF CHICKEN <i>Served with citrus cous cous and harissa yoghurt</i>	15	WILD MUSHROOM COURGETTI <i>With a pine nut and thyme pesto (v) (vg) (gf) (df)</i>	12	RIB EYE STEAK <i>Served with salsa verde, salad & fries (gf) (df)</i>	22.5

SIDES

CHARRED SWEET POTATO <i>Grilled on the BBQ (v) (vg) (gf) (df)</i>	3	FRIES <i>(vg) (v) (gf) (df)</i>	3.5	GREEN SALAD <i>(vg) (v) (gf) (df)</i>	3.5	GOATS CHEESE SALAD <i>With pear & candied pecans (v) (gf)</i>	5
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DESSERTS

CHOCOLATE ORANGE COOKIE <i>Baked cookie dough and vanilla ice cream (v)</i>	6.5	SALTED CARAMEL BAO NUTS <i>Deep fried bao bun doughnuts with vanilla ice cream and salted caramel sauce (v)</i>	6.5	MILLE-FEUILLE <i>Mille-feuille of seasonal berries with berry sorbet (v)</i>	6.5
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Prices include VAT

(vg) vegan, (v) vegetarian, (gf) gluten free, (df) dairy free - please notify the staff of any allergies or dietary requirements