

the Orange Bird

Warm OB bread (mosbolletjies), pork dripping & bay leaf butter (V with cultured butter) 3.5

Limpopo biltong 3.5

Nocerella olives Vg 2.5

Smoked almonds Vg 3.0

Watermelon salad, burnt orange dressing, fried peanuts, crispy shallots & mint Vg 5.5

BBQ sweetcorn, English muffin, koji & smoked butter, togarashi, spring onions V (can be Vg) 7.0

BBQ tomato & stone fruit salad, rosehip & hazelnut dressing, Thai basil, seeds Vg 6.0

BBQ Peri Peri chicken skewers, black garlic, cucumber slaw 7.5

Sticky BBQ pork belly, BBQ pineapple, spicy cucumber relish 10

King oyster mushroom, coal roasted beetroot, olive oil mash potato, red wine sauce, kale Vg 11.0

Confit duck leg, BBQ red cabbage with shio koji dressing, mustard cream sauce, orange 14.0

Whole BBQ mackerel, celeriac coleslaw, pernod spiced butter fries, seaweed mayonnaise 14.0

Crispy lamb belly flatbread, apricot & koji glaze, garlic yogurt, guindilla pepper, pickled red onion, mint 12.5

Curry butter triple cooked chips V (can be Vg) 4.0

Flatbread, pineapple & chilli sauce V 4.0

Miso malva pudding, malted milk ice cream, macerated apricots, caramel popcorn V 6.0

Late summer fruits crumble, olive oil ice cream V 6.0

Caramelised banana split, peanut butter, wild blueberry & strawberry ice creams, whipped cream, maraschino cherries V 6.0

Chocolate sorbet, raspberry & fig leaf sorbet Vg 4.5

Malted milk ice cream, chocolate sorbet V 4.5

Christmas bookings now being taken
Whole restaurant or smaller groups.
From Thursday 25 November. Please ask for details.