

The **WERF** RESTAURANT

A collaboration with nature on every plate

GARDEN Seasonal and preserved produce sourced and foraged from our Werf Food Garden.

Flavours of carrots, parsnip dumpling, dates
Grilled garden leeks, “vichyssoise”, dill, cured egg yolks
Pickled new season cucumber, tomato, smoked cheese curd, basil

OCEAN Sassi approved and sourced from sustainable fisheries like Abalobi.

Yellowtail “mi-cuit”, West Coast mussels & pork lardo, fermented red cabbage pickle
Farmed Trout, cucumber broth, potato salad

PASTURE Award-winning Black Angus cattle, Duroc pigs and free-range chickens from our Werf Butchery and like-minded suppliers.

Thinly sliced lamb leg, smoked free-run tomato juice, aromatic herbs, charred aubergine
Grilled Angus steak, red onion, pickled kale

SWEET Sugar and spice.

Jersey milk mousse, dulce de leche, malted milk sorbet, sable breton
Arlette biscuits, baked vanilla custard, roasted peach sorbet
Meringue, blackberry, hazelnut cream

3 PLATES R450 / R685 Wine pairing

4 PLATES R550 / R845 Wine pairing

5 PLATES R650 / R1005 Wine pairing

A discretionary 10% gratuity will be added to tables of eight and larger.