

FOURTH AND CHURCH

RESTAURANT | WINES

#SundaySession: South African Wineries
Rudera, Simonsig and Meerendal

Oyster, Hibiscus Pearls, Sorrel

Flame Grilled Monkfish, Quince BBQ Sauce,
Rainbow Chard

Graceburn, BBQ Red Chicory,
Reciotto Cured Ham

Braised Lamb Shoulder, Roasted Aubergine,
Pinenut Advieh

Bavette on the Braai, Coffee Glaze,
BBQ Portabello, Nori Butter

Walnut Tart, Colston Basset Ice Cream



Please note, we cannot remove or replace elements from dishes due to the complexity and variety of ingredients used, which are intrinsic to the dishes themselves. Please notify us of any allergies.