



Our Guiding Light. Now and Always

Potato Buns, Fermented Churned Butter, Cold Pressed Olive Oil **35**

BREAKFAST

- All Day FARMERS BREAKFAST** 150
Fried Eggs, Bacon, Pork Sausage, Mushrooms, Tomato, Crunchy Potatoes
- EGGS BENEDICT OR EGGS ROYALE** 150
English Muffin & Hollandaise
- SPRING ONION FARINATA (V)** 150
Roasted Cherry Tomato & Basil, Grilled Aubergine
- CUT SEASONAL FRUIT BOWL** 150
Double Cream Yoghurt, Chopped Dates, Toasted Almonds

TOASTIES

- VERY GOOD CHEESE** 125
- PULLED BEEF** 125
Smoked Cheese, Chimichurri
- PULLED CHICKEN** 125
Avocado, Pumpkin Seed Pesto
- TOMATO, BLACK OLIVE & BASIL (V)** 125
Chimichurri

OPEN SANDWICHES

House Baked Ciabatta or Whole Wheat Seed Bread

- AVOCADO (V)** 150
Herenbone Hummus, Oven Dried Tomato Pesto, Crispy Chickpeas
- CURED SALMON TROUT** 185
Chunky Cottage Cheese, Capers, Cucumber & Dill
- SEARED STEAK TARTARE** 185
Poached Egg, Aged Goats Cheese Gouda, Rocket, Crunchy Onions

LIGHT MEALS

- BUTTERMILK CHICKEN** 100
Barbeque Sauce, Kimchi, Fermented Chilli Mayo
- PORK POTSTICKERS** 100
Spring Onion & Coriander Dipping Sauce
- CHUNKY VEGETABLE SOUP (V)** 100
Inspired By Available Seasonal Produce
- VEGETABLE POTSTICKERS (V)** 100
Crushed Pulses, Shitake Mushrooms
- FREE RANGE BEEF CROQUETTES** 100
Whole Grain Mustard Cream

PLATTERS

- CHEESE BOARD** 225
Camembert, Blue Cheese, Colby Style, Chutney, Fruit Membrillo, Honey & Pecan Nut, Green Fig Preserve, Makataan, Ciabatta, Whole Wheat Biscuit
- COLD CUTS & CHEESE** 320
Camembert, Blue Cheese, Colby Style, Salami, Parma Ham, Pastrami, Gypsy Ham, Preserves, Ciabatta

CURRIES

Served with Naan Bread

- KORMA ROOT (V)** 185
Vegetable Curry, Sambal
- JALFREZI LAMB & WHITE BEAN CURRY**, Sambal 225

GRILLS

- FILLET OF LINE FISH** 225
Sauce Vierge
- GRILLED PRIME CUT** 250
Dry Aged Free Range Beef, Compound Butter
- FREE RANGE BEEF BURGER** 175
Brioche Bun, Smoked Cheese, Cucumber Pickle, Barbeque Mayo, Potato Fries

PASTAS

- POTATO GNOCCHI (V)** 125
Pesto, Capers, Baby Spinach
- HARISSA SALMON TROUT** 185
Olive oil, Dill, Feta, Green Olive, Pappardelle
- OPEN LASAGNE** 225
Braised Beef, Fior Di Latte, Tomato Pesto Cream

SALADS

- PICKLED BEETROOT & ROAST BABY CARROT** 105
Strawberries, Chevin, Spiced Crushed Nuts
- BABY COS SALAD (V)** 105
Sesame & Almond Dressing, Avocado, Vegan Parmesan
- CHARRED AUBERGINE & ROAST PLUM TOMATO (V)** 105
Pumpkin Seed Pesto, White Bean Hummus
- CURED SALMON TROUT** 155
New Potato & Dill Sour Cream, Fine Beans, Pickled Red Onion, Cucumber, Poached Egg
- STEAK TAGLIATA** 155
Lemon, Capers, Red Wine Dressing, Shaved Mature Gouda
- PULLED CURRIED CHICKEN** 155
Mango, Roast Pineapple, Cucumber & Fennel Bulb, Medjool Dates

EXTRAS

- SIDE SALAD (V)** 50
- CHIPS (V)** 50
- CRUNCHY BABY POTATOES** 50
- SEASONAL VEG (V)** 50

BAKES AND SWEETS

- CARROT CAKE** 55
Frosted Cream Cheese
- BAKED CHEESECAKE** 55
Blueberry Creme Chantilly
- ICE CREAM SUNDAE** 150
Chocolate & Salted Caramel & Macadamia
- SORBET (V)** 150
Strawberry Sorbet & Spring Fruits
- CHOCOLATE DELICE** 150
White Chocolate Ganache
- COCONUT MILK ICE CREAM (V)** 150
Grilled Pineapple, Toasted Coconut & Macadamia Nuts
- CHOCOLATE MOUSSE (V)** 150
Seasonal Berries, Candied Pistachios

WINNIFRED'S

Grande Roche Hotel, Paarl

www.granderoche.co.za

Please note - 10% discretionary gratuity will be added to all tables.
Menu and pricing subject to change

Allergens: Items on the menu may contain traces of allergens, including, but not limited to nuts, shellfish, soy products, eggs, dairy and wheat. The list of allergens can be adapted to suit each individual menu item and care should be taken to the use of different products containing allergens other than those mentioned.