

## À LA CARTE

Full LQF – free-range eggs, homemade bacon, pork banger, wild mushrooms, roasted tomato, black pudding

Egg Benedict – homemade honey-roast ham, poached egg, hollandaise sauce

Creamy scrambled eggs, Three Streams smoked trout, chive cream cheese

Homemade sweet waffles, Canadian maple syrup, streaky bacon, banana

Toasted croissant, mashed avocado, roasted tomatoes, poached egg

Pork and beans on toast

Three-egg omelette, garden spinach, feta cheese, jalapeño chilli

Egg-white omelette, soft garden herbs, your choice of filling

# THE GARDEN ROOM LQF

## ALL-DAY MENU

Soup of the day, toasted ciabatta	60
Roasted beets, Stellenbosch goat's milk cheese, celery, apple and pecan nut salad	80/120
Bagna càuda, garlic, anchovy	90
Baked aubergine risotto, buffalo mozzarella, garden parsley	100/150
Truffled macaroni and cheese, locally cured pork	100/150
Potato gnocchi, wild mushrooms, roasted onions, aged Parmesan	120/180
Homemade LQF pie of the day	130
LQF pulled brisket cheese burger	150
Garden thyme-roasted Elgin chicken, butternut squash, garden spinach	180
Slow-cooked oxtail, braised barley, gremolata	180
Locally caught fish of the day	200
Prawn linguine, lemon, garden parsley, fresh chilli	220
Elgin-reared beef fillet, hand-cut chips, roasted tomato, béarnaise	300

## SIDES

Aspen chips, béarnaise sauce, garden carrots, minted peas or mushy peas,	
Garden spinach, Parmesan mash, shallot rings, aioli	50

## SWEET

Apple and pear crumble, vanilla seed ice cream	80
Baked egg custard tart, raspberry sorbet	90
Valrhona chocolate fondant, spiced rum and raisin ice cream	100
Dalewood cheese, Leeu relish, fruit and nut bread	150