



THE SILO HOTEL | THE GRANARY

DINNER MENU

Starters

soup of the day
R95

ginger pork dumplings
sesame soy broth
R135

6 oysters
granadilla, chilli, coriander & lime
R150

roasted baby carrots
cashew ajo blanco
R120

gnocchi
chevre & confit garlic
R165

Salads

avocado & apple
salad leaves, radish, cucumber,
spring onion and ponzu dressing
R175

raw courgette & fine green bean
lentils, mint & green tahini dressing
R165

burrata
pear, cumin and vin cotta dressing
R175

Main Courses

swiss chard risotto
goats cheese, hazelnuts and lemon
beurre noisette
R195

teriyaki tofu
jasmine rice, pickled cucumber
& sesame
R225

linefish
labneh, olives pistachio & oregano
R275

seared tuna
fine green beans and green mango
and tali macchi sauce
R295

lamb rump
asparagus, pickled carrot salad,
ricotta & pine nut
R325

duck breast
sichuan pepper, bok choy & pearl
couscous salsa
R325

Silo Classics

mushroom potsticker
spring onion, soy ginger dipping
sauce
R195

prawn chilli pasta
tagliatelle, pecorino shavings,
baby spinach
R375

seafood curry
coconut & lemongrass rice,
cucumber pickle, lemon yoghurt
R325

steak frites
green peppercorn sauce
R275

Desserts

chocolate
cocoa crumble, dark chocolate
mousse, chocolate & orange espresso
ice cream
R105

litchi & white chocolate
litchi granita, lemon chiffon cake,
raspberry gel
R95

toffee apple (vegan & gluten free)
caramelised apple foam, brown sugar
crumble, apple sponge
R95