



IM
IVORY MANOR
Boutique Hotel

Starters

MANOR WINTER SOUP 85

Chefs Soup of the day

YORKSHIRE MANOR PUDDING 100

Slow Braised red wine & Rosemary deboned oxtail, micro ivory slaw and crispy glass potatoes

CRISPY APPLE AND BEETROOT SALAD 85

*Oven roasted baby beets, puree, tempura apples, apple gel, chevin, walnuts,
crisp greens with red wine dressing*

From the Grill

DRY-AGED BEEF RIBEYE STEAK (400 gr) 300

Served with a Cognac Peppercorn sauce

CAULIFLOWER STEAK 175

Served with a creamy miso and mushroom gravy

DEBONED CHICKEN THIGHS 220

Served with Chimichurri sauce

GARLIC AND CHILLI BUTTERFLIED TIGER PRAWNS 290

Served with a Lemon and herb butter sauce

***Ivory manor Grills are served with a choice of potato mash, brown lentil bobotie or sweet potato fries
with crispy baby onions and oven roasted seasonal vegetables***

Main Course

SLOW BRAISED LAMB SHANK 310

Sweet potato mash, oven roasted root vegetables with natural red wine jus

PAN SEARED SALMON 300

*Pomme puree with olive dust, steamed asparagus, pickled radish served with capers
and coriander crème sauce*

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GRILLED FREE-RANGE CHICKEN SUPREME

200

Golden hassle back potatoes, roasted butternut puree, Pak Choi, blistered tomatoes and finished with a wild mushroom sauce

GREEK-STYLE GNOCCHI

160

Basil pesto, confit cherry tomatoes, marinated black olives, baby marrow noodles, shaved parmesan garnished with fresh basil shoots

BILTONG CRUSTED BEEF FILLET (200gr)

250

Roasted parsnip, herbed baby corn, broccolini stems, crispy cocktail onions and red wine demi glaze

SLOW BRAISED DUO OF DUCK

280

Duck leg, croquette, butternut fondant, beetroot puree, honey glazed baby carrots with orange sauce

