

RISSINGTON Inn

Open Doors...

Welcome to Rissington Inn

**We would all like to welcome you to our home.
We are very glad that you have chosen Rissington.**

First and foremost, we pride ourselves on our hospitality and we hope that you are enjoying your time with us.

Our menu includes a wide variety of dishes: some more traditional ones, with maybe a little twist of our own, and a few more unusual ones. We are confident that you will find many that you wish to try. If you need any explanations, please ask us and we will try to help you to narrow down your choice. And we strongly recommend our vegetarian and vegan options, even for those who do eat meat and fish.

We are following the 'Ménage a Trois' style of eating, pioneered at the London restaurant of that name and giving you the option to try three or four smaller dishes rather than one big main course. Most of the main courses may be ordered in starter size portions, allowing a keen eater to enjoy three different taste sensations at one sitting and leaving room for a small dessert afterwards.

We have a Wine List with a wide variety of reasonably-priced South African wines. The list has been a Diners Club Wine Award winner, year after year, so you should be adventurous and try something new! Please don't hesitate to ask us for help in making your choice.

As a courtesy to other diners who REALLY wish to relax, please switch off cellular phones (mobile phones) in the restaurant and in the bar. Please also refrain from smoking cigars and pipes in the vicinity of guests still enjoying a meal. Bear in mind that no smoking is permitted under any South African roof. Thank you.

Lastly, we ask you, please, not to feed the dogs or to encourage them to sit by your table. It causes endless problems and is very irritating for other guests who may not be as keen as you are on dogs!

Bon Appétit!

**We attempt to accommodate as many dietary preferences as possible.
Dishes marked V are suitable for Vegetarians, N for Vegans, G for Gluten-Intolerants.
VR means that a Vegetarian version is possible on request. NR is Vegan on request.
GR is Gluten-free on request. You MUST clearly specify if you require such a version.
Dishes containing nuts or seafood always specify that fact.**

*Some hae meat, and canna eat,
And some wad eat that want it;
But we hae meat and we can eat,
And sae the Lord be thankit.
Robert Burns (1759-1796)*

THE RISSINGTON MENU

We offer an exciting new way of dining. Talk to the restaurant staff about how to make this menu work best for you! Note that, even if you are not a vegetarian, we offer a great range of delicious non-meat-or-fish dishes for you to try. Go for it!

Dishes marked with V are suitable for vegetarians,
VR: a vegetarian version is possible on request. Please specify clearly.

Dishes marked with N are suitable for vegans,
NR: a vegan version is possible on request. Please specify clearly.

Dishes marked G are gluten-free, containing no wheat or soy,
GR: a gluten-free version is available on request. Please specify clearly.

Dishes containing nuts or seafood always specify that fact.

EVERYONE LOVES SOUP

R65

Rissington Brown Mushroom and Biltong Soup VR

Rich and boozy with powdered beef Biltong

Onion and Camembert Soup V

A warming, filling rich soup with melting cheese and chopped parsley

West African Sweet Potato and Peanut Soup V

Mild, spicy West-African-inspired, with sweet potatoes, peanuts and tomatoes

Chilled Tomato and Avocado Soup V NR G

A delicious – and definitely spicy – gazpacho-style chilled soup with avocado cream

THOUGHT FOR FOOD: A FIRST RATE SOUP IS BETTER THAN A SECOND RATE PAINTING (ALBERT MASLAW)

Now why not follow your soup with two of our interesting Mini Main Courses?

Please, please, do not feed the dogs or encourage them to sit by your table.

TO START WITH ...

R95

Springbok Carpaccio G VR NR

With rocket, beetroot carpaccio, brinjal (aubergine) crisps and chopped olives smattered with olive oil and balsamic vinegar.

(Vegetarians/vegans may miss out on the springbok and have extra beetroot carpaccio with the above).

Snails in a Fondue Sauce

Half a dozen plump snails swimming – not literally, they are dead – in Gruyère and white wine

Chicken Liver Paté

This delicious smooth paté, flavoured with mushrooms and brandy, is served with brown toast and accompanied by a small mixed salad, and an onion confit

Cape Malay Beef Bobotie Samosas

Lightly spiced and curried beef mince in pastry triangles with side-dishes of our own spicy Harissa relish and Rissington banana chutney.

Mozambiquan Prawn Cakes

Rissóis de Camarão - prawns with mild chilli and onions in a light pastry, Mozambiquan-style, served with sweet chilli sauce on the side

Chick Pea and Butter Bean Paté V N GR

A tasty light creamy smooth paté served with brown toast and a side dish of chilli beans

Baked Thyme Cherry Tomatoes V GR

Deceptively delicious, with sun-dried tomato pesto and cream, served in a ramekin, with toasted baguette slices

Beetroot Falafel with Chilli Beans V N G

Served with a small salad and cashew cream. Really good.

**THOUGHT FOR FOOD: I AM NOT A VEGETARIAN BECAUSE I LOVE ANIMALS;
I AM A VEGETARIAN BECAUSE I HATE PLANTS (A. WHITNEY BROWN)**

A WHOLESOME SALAD

R95

Spiced Pear and Warm Goat's Cheese Salad V G

Chilled roasted pears gently spiced and filled with goat's cheese, served on a bed of crisp lettuce, sprinkled with pecan nuts

Rocket, Roast Beef and Blue Cheese Salad G

Slices of rare beef fillet with crisp lettuce, rocket, peppadews, red onion, sundried tomato, topped with crumbled blue cheese and accompanied by our homemade French mustard dressing.

Moroccan No-Greens Salad V G NR

Black olives, dates, cashews and grated carrot in a delicious zesty lemon dressing, topped with our special brinjal (aubergine) chips and crumbled feta

Smoked Trout and Kachumbari Salad G

Strips of local Sabie smoked trout served with a zingy fresh East African tomato and red onion salad and a dollop of crème fraiche

**THOUGHT FOR FOOD: FRIENDS ARE THE BACON BITS
IN THE SALAD BOWL OF LIFE**

On the next page, you can choose two smaller starter portions instead of one large main course. Why not be adventurous and choose two different dishes?

CURRIES AND STIR-FRYS

R95 starter/R155 main course

Our mini main courses are available in starter and main course portions so why not try two starter-sized portions?

North African Chilli Crocodile Curry G

A Kenyan/North African speciality. Diced crocodile tail curried in a spicy chilli curry. Accompanied by a selection of sambals and a poppadum

Rissington Lamb Curry

Off-the bone lamb in a rich curry, served with rice and sambals

Chicken and Prawn Mother-In-Law Curry G

A South African favourite. Marvellously rich and spicy, on-the-bone chicken alongside Mozambican prawns, with rice and a range of sambals. (Prawn-free version available)

Chunky Vegetable Curry V G

The owner's concoction, a deliciously spicy but mild curry of chunky vegetables, piled with fresh coriander and served with rice and range of sambals

Spicy Moroccan Lentil and Bean Rounds V N

A delicious bean and lentil patty atop an aubergine slice, served with Basmati rice

Beef Stroganoff

Strips of tender rump steak in a mildly spicy cream and mushroom sauce, served with rice

Green Bean, Mushroom and Asparagus Stir-Fry V

A fresh-tasting stir-fry of green beans, asparagus and mushrooms with cherry tomatoes, doused in our delicious peanut and coriander marinade and served with rice

THOUGHT FOR FOOD: MEN DO NOT NEED TO COOK THEIR MEAT. THEY DO SO FOR SYMBOLIC REASONS TO SHOW THAT THEY ARE MEN AND NOT BEASTS (EDMUND LEACH)

MEAT AND FISH

R155

(No smaller portions available)

THOUGHT FOR FOOD: MY DOCTOR TOLD ME TO STOP HAVING DINNERS FOR FOUR UNLESS THERE WERE THREE OTHER PEOPLE (ORSON WELLES)

Crumbed Fillet of Beef GR

A 220g fillet steak, lightly crumbed with a hint of garlic and rosemary. Baked and served with fresh vegetables and gratin potatoes. Pepper, mushroom or mustard sauce, served separately.

A rare fillet takes 10 minutes; well-done (shame on you!) takes 30 minutes.

Braised Pork Chops GR

Two deboned pork chops marinated and gently braised in soy sauce and sherry with fresh ginger and garlic, served with mashed potato, seasonal vegetables.

Fish Pie of the Day

A lovely creamy mash-topped fish pie prepared with haddock and the linefish of the day, flavoured with celery and dill

THOUGHT FOR FOOD: IF GOD DIDN'T WANT US TO EAT ANIMALS, WHY ARE THEY MADE FROM MEAT?

Please, please, do not feed the dogs or encourage them to sit by your table.

(Korean clients, please do not eat the dogs)

LIGHTER MEALS

PASTA DISHES

Beef Lasagne R115

Delicious rich mince with a Béchamel sauce, served with a garden salad

Gertrude's Smoked Trout and Fennel Penne Pasta R115

Creamy, lovely, dill-some.

Spaghetti Bolognese R115

A delicious home-grown recipe of mince, onions, celery, bacon, mushrooms and tomatoes

Vegetable Vermouth Pasta R115 V

Fusilli topped with julienne vegetables, black olives and mange-tout, garlic and an exotic dash of Martini

SNACKS AND PLATTERS

Selection of Plain or Toasted Sandwiches R65

Chicken Mayonnaise with bacon and mushrooms; Bacon and Banana with Curry Mayonnaise; Smoked Trout, Sour Cream and Horseradish; Avocado and Bacon; Cheese, Ham and Tomato; Rare Roast Beef, Sun-dried Tomato and Horseradish

Quiche of the day R90 VR

Choose from one or two quiches, served hot or cold with a garden salad

A Ploughman's Platter R180 VR

A selection of cold meats, cheese and patés with olives, chutneys and a hunk of our cheesy bread (V - can be adapted for a vegetarian; roasted seasonal vegetables instead of cold meats)

Grown-up Homemade Beef Burger R155 GR

Atop our home-made toast with rashers of bacon, grilled sun-dried tomato and a thick slice of cheese, served with a garden salad and home-made chutneys. Served with French fries.

Drakensberg Smoked Trout R110 G

Locally-sourced smoked trout served with capers and a small salad

Nuts, Corn, Chips, Olives and Biltong

Choose a packet from the bar (prices vary)

CHILDREN'S CHOICES

R95

Bangers and Mash

Fried pork sausages with Creamy Mashed Potato, topped with Melted Cheddar Cheese and served with a mild onion white sauce

Kid's Special Burger GR

Topped with cheese, tomato and onions on a toasted baguette and served with chips.

Chicken and Chips and Baked Beans G

Two pieces of fried chicken with chips and baked beans

Spaghetti Bolognaise

A delicious home grown recipe of mince, carrots, onions, celery, bacon, mushrooms in a thick tomato-based sauce

Fluffy Omelette G VR

A filling of your choice, light and fluffy served with salad or chips

Grilled Cheesy Crusty Bread VR

As simple as it sounds. Add tomatoes or ham if you like.

THOUGHT FOR FOOD: NEVER EAT MORE THAN YOU CAN LIFT (MISS PIGGY)

AFTERNOON TEAS

*The tea of your choice (or coffee) with two scones, whipped cream and a choice of jams
R60 per person*

Something Sweet to go with it

Chocolate Mousse **or** Banoffi Pie **or** Apple Pie **or** Chocolate Roulade **R65**
Vanilla Ice Cream **or** Fresh Fruit Salad **R50**

DESSERTS

Banoffi Pie R65 V

An English pub speciality; caramel and bananas on a biscuit base, topped with coffee cream

Rissington Apple Pie R65 V

An old favourite, with cinnamon and raisins, served hot with ice cream or fresh cream

Thandi's Chocolate Plateful R90 V

For the chocaholic; chocolate coffee roulade, rich dark chocolate mousse and a shot of homemade chocolate vodka. Good to share if you are challenged for space!

Vanilla Ice Cream R50 V G

With chopped nuts or chocolate sauce (or both)

Fresh Fruit Salad R50 V G N

Fresh fruits of the Cape and the Lowveld with either ice cream or fresh cream

Cheese and Biscuits R100 V GR

A selection of fine South African cheeses with biscuits and home-made chutneys and preserves

Try a glass of delicious chilled red or white Muscadel with your chosen dessert (R25/glass)

COFFEES AND TEAS

Filter Sabie Valley Coffee – Bottomless Cup

Espresso – double or single.

(Please note that **we do not serve Cappuccino**).

Or selection of Twinings Teas (Five Roses, Earl Grey, English Breakfast) **and Herbal Teas** (*Infusions: Rooibos, Lemon and Ginger, Red Berry, Camomile, Vanilla, Rooibos, Earl Grey, Green tea with mint, Five Roses, Peppermint, Green tea, all subject to availability*).

All coffees and teas are served with homemade friandises **R25**

Something Stronger – R60

Whisky or Amarula Dom Pedro (South African favourite - a boozy milk shake)
Irish Coffee (Irish whiskey), Calypso Coffee (Rum), Café Bonaparte (Brandy), Tennessee Coffee (Jack Daniels), Liqueur Coffee (with the liqueur of your choice)
Marula Mocha (Coffee/Hot Chocolate and Amarula. Delicious!)

Ask about our selection of local and imported cognacs, ports, liqueurs and digestifs

BREAKFAST

**Good Morning! Goeie môre! Sawubona! Dumela! Xawani! Molo! Bonjour!
Goedemorgen! Guten Morgen! Bom dia! ¡Buenos días! Buon giorno! God morgen!
Bore da! शुभ प्रभात Maidin mhaith! 早上好 Kia ora! صباح الخير Kalimera!**

FROM THE BUFFET – please help yourself:

A Range of **Breakfast Cereals**. (**Porridge Oats** may be ordered from the kitchen)
**A Selection of Interesting Quiches, Chilled Spiced Mince Cape Bobotie,
Cold Meats and Cheeses**, pickles and relishes
Today's **Fresh Fruit**, a choice of **Fresh Fruit Salads** and **Stewed Fruit
Individual Fruit and Plain Yoghurts**

Home-made Bread, Self-made Toast (!) and Scones
with a broad selection of locally-produced Jams and Preserves
Gluten-free bread on request

COOKED BREAKFASTS – order from the following:

The Fry-Up VR

Your choice of scrambled, fried, poached or boiled eggs with all or some of the following: bacon, tomato, pork sausage, mushrooms, onions, fried banana, boerewors.

Popeye's Omelette V G

Creamy spinach, feta cheese and avocado (in season)

Your Own Omelette VR G

Choose your filling, and we shall aim to provide!

Baked Beans on Toast V GR

Topped with a fried egg

OR TRY SOMETHING MORE AFRICAN ...

Curried Breakfast Beans with Lentils, Ginger and Coconut Milk V G N

A mild but delicious East African breakfast, served on toast. Add a fried egg?

Creamy Chakalaka on Toast V GR

South African speciality: onion, peppers and tomato salsa. Add a fried egg?

OR SOMETHING VEGAN - EVER TRIED TOFU...?

Scrambled Tofu, Chopped Basil, Aubergine, Onions and Turmeric V G N

Served on the toast of your choice

Please specify if you are Vegan, Vegetarian or Gluten-free so that we can adapt the dish (and specifically the toast) to your needs

Tea (Twinings Selection, Herbal Teas, or Rooibos)

Filter Coffee, Espresso (not Cappuccino), Hot Chocolate or Milo.

**THOUGHT FOR FOOD: WASN'T THE FIRST PERSON
TO EAT AN EGG BRAVE?**

Breakfast for non-residents: R100 for cooked breakfast only (teas and coffees extra) and R150 for full breakfast

PICNICS

Please order the night before, if you can.
Variations will be accommodated where possible!

Breakfast Picnic – R110 per person VR GR
(included for residents not taking breakfast at Rissington)

Egg and Bacon Sandwich – specify if no bacon
Fruit Juice
A fruit yoghurt
A piece of Fruit
Scone with Jam

Lunch Picnic – R180 per person VR GR

Your choice of Sandwich – please specify
Chicken Drumstick with Mustard
A slice of Quiche
Chocolate Roulade with Cream
A piece of Fruit

**THOUGHT FOR FOOD: WE JUST HAVE TO HOPE, WHEN THE INSECTS
TAKE OVER THE WORLD, THAT THEY REMEMBER WITH GRATITUDE
HOW WE USED TO TAKE THEM ALONG ON ALL OUR PICNICS! (BILL
VAUGHN)**

**DO NOT FORGET to order drinks to
accompany your picnic ...**

**All picnics are available to take away,
so order for your onward journey!**