

THE
POOL ROOM
— OAK VALLEY —
BY GORDON MANUEL

Welcome to The Pool Room

Our menu is shaped by the abundance of exceptional produce on our doorstep. It all begins right here on Oak Valley with our own free range pork and beef. The farm has invested in livestock that is of the finest breed and rears them in an ethical pasture environment to bring you a small yield of outstanding product. We share in this devotion to the quality and integrity of ingredients by sourcing non-GMO and pasture-fed dairy and partnering with the local producers of vegetables and herbs who are driving sustainable aquaponic and organic methods. It is an inspiring adventure of superb ingredients, presenting you with the ultimate fusion of nature, time and a passion for food.

A Place of discovery

Starters

Chilled Corn Soup R70
Avocado - Cherry Tomato Salsa,
Prosciutto Crisp

Prosciutto Salad R85
Slivers of Prosciutto, Fresh Salad Leaves,
Poached Pear, Caramelized Cashew Nuts,
Gorgonzola Dressing

Green Tea Smoked Seabass R90
Fine Herbs, Pickled Radish, Fennel & Ginger,
Wasabi Crème Fraiche , Yuzu Dressing

Beetroot & Ricotta Salad R70
Roasted Beetroot, Beetroot Jelly, Ricotta,
Toasted Freekeh, Garden Leaves,
Pistachio Nut Dressing

Pool Room Platter R165
A Selection of Oak Valley Cured Meats,
Pork Rillettes, Duck Liver Mousse, Local Cheese,
Homemade Preserves & Rocket Salad
(Suitable to be shared as a Starter)

Main Course

Acorn Fed Pork Cutlet R185
Kohlrabhi & Fennel Slaw, Braised Salanova,
Baby Carrots, Potato & Prosciutto Puffs ,
Citrus Aioli, Pomegranate Glaze

Oak Valley Free Range Beef R195
Cut of the Day
Oak Valley Steak of the Day from our Wood Grill,
Lemon-Herb Aioli, Hand Cut chips

Pan Seared Salmon Trout R185
Green Pea Puree, Saffron Potatoes,
Cherry Tomato-Mangetout Salsa, Mussel
Beurre Blanc

Oak Valley Beef Burger R115
Bacon, Onion Marmalade, Camembert,
Homemade Burger Bun, Hand Cut Chips
Spicy Mayonnaise

Porcini & Truffle Gnocchi R160
Herb Gnocchi, Porcini & Truffle Cream,
Sautéed Vegetables, Parmesan Shavings

Dessert

Dark Chocolate Panacotta R80
Espresso Ice Cream, Liquorices Glaze &
Chocolate Syrup, Caramelized Banana &
Biscuit Crumble

Sticky Date Pudding R80
Apple Sorbet, Toffee Popcorn,
Raspberry Coulis

Ricotta Ice Cream R45
Ricotta, Pistachio & Chocolate Chip Ice Cream

Daily Cheese Selection R90
Fruit Chutney & Preserves,
Toasted Nuts & Breads