

ZIM BRAAI



BITINGS

Biltong 4.5 go Chilli bites 2.5 Chicken bites 5.5 go **NEW**

SMALL PLATES

African chicken skewers 8 go
 Baked camembert (Add Biltong +£1.5) 12.5
 Slow cooked ribs 9 **double up** 17
 Halloumi & tomato medley 7.5 vo, go
 Buttermilk & chenin calamari 8.5 go
 Chicken wings 7.5 go **double up** 14
 Sadza bites 7 v, go
 Vegetable samosa 7 v
 Zim prawns 9 go **double up** 17

PERFECT SHARERS

POTJIES & CURRIES

Fish & tiger prawn curry 16.5 go
 A hearty fish curry with creamy coconut and zesty lime & served with rice. Please ask your server for the fish of the day

Moroccan lamb tagine 17.5 go, n
 An authentic spiced Moroccan lamb stew with cayenne, paprika, honey and preserved lemon, topped with toasted almonds & served with rice

Zimbabwean dovi 14.5 n, go
 Chicken & peanut curry with peppers, aubergine, tomato topped with kale & served with rice

Durban beef curry 14.5 go
 The famous spicy beef curry. Served with rice or as a bunny chow

Mozambique peanut stew 13.5 n, vo, v, go
 Chickpea, sweet potato, tomato, kale peanut stew with a little chilli kick & served with rice

POT

THE BRAAI

Grilled harissa chicken breast 15.5 go
 Braai'd chicken breast marinated in harissa, served with Zim riata & fries

Fish of the day 18 go
 Fish of the day served with buttered fine beans and a chilli and pineapple salsa & rice. (Please ask your server for fish of the day)

SA boerewors 16.5
 Traditional African farmers sausage, handmade by our butcher to our special recipe. Served with Chakalaka & pap

GRILL

Braai'd aubergine & halloumi 14.5 v, vo, go
 Grilled halloumi, mango chutney and tomato ratatouille served with a side of pitta bread

Ostrich steak 18 go
 Peppered and seasoned 6oz fillet served with fries, Zim greens & monkey gland sauce - please ask for gluten free option

Mixed grill sharer 50 go **NEW**
 Chopped ostrich steak, chicken skewers, ribs, chicken wings, chopped boerewors & chopped steak, served unlimited fries and salad

BURGER & BRISKET

Handmade braai burgers 15.5 vo
 Served with fries, chakalaka, fresh tomato, red onion and salad

The original Zim - Rustic brioche bun with 8oz beef patty, smoked cheddar, bacon and mustard mayo (Add slaw £1)

Harissa chicken - Rustic brioche bun with butterflied chicken breast, riata, mustard mayo & smoked cheddar (Add bacon £1)

Zim's vegan VO - Sourdough bun with the infamous 'Moving Mountains' patty & vegan mayo. (Add Violife cheese £1)

Low & slow beef brisket 17
 Our brisket is chargrilled & smoked, marinated, then slow cooked, served with a brioche bun, slaw & fries

STEAK

Hand picked by our local butcher Dorset & West Country, 30 day aged steaks. Marinated in our famous Zim rub & slowly braai'd
 Served with fries. Why not add a Zim sauce +2

Chopped zulu steak 8oz 13.5

Hand cut sirloin steak 10oz 22.5

Hand cut fillet steak 8oz 28



HOUSE SIDES each 3.5

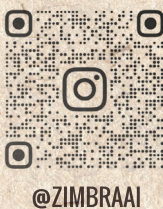
Rice v, vo, go
 Fries v, vo, go
 Pap v, go
 Seasonal salad v, vo, go

SIDES from 4

Smoked cheese macaroni v **NEW**
 (or +1 with a little Biltong topping)
 Crispy Zim greens v, vo, go
 Chilli broccoli v, vo, go
 Fresh Zim greens v, vo, go

SAUCES each 2

Zim churi v, vo, go
 Peppercorn
 Monkey gland
 Zim's spicy sauce v, vo, go
 Riata v, go



v - Veggie go - Gluten free option
 vo - Vegan option n - Contains nuts

DID YOU KNOW?! Our menu is 95% gluten free and dairy free. Our ostrich steak is Halal.

PLEASE NOTE THIS IS A FRESH FOOD KITCHEN. PLEASE EXPECT TO WAIT AT BUSY TIMES. Dishes are prepared in areas where allergenic ingredients are present and may contain traces. We cannot guarantee our dishes are 100% free from these ingredients. Please alert your server of any serious allergies & we will do our utmost to cater for your requirements. All dishes are marked clearly where we are able to offer vegan or gluten free options and where they contain nuts.

COCKTAILS

ALL 9

Zim Bloody Mary

Black Cow Vodka, tomato juice, lemon, Zim Braai spice mix & tamarind

The Forager

Larios gin, lime, muddled cucumber and sweet elderflower liqueur

Bloom

Bourbon, honey & peach highball with a zesty ginger top

Cape Sours

Vodka, lychee & grapefruit

Witch Doctor

Braai'd Pineapple, cape gooseberries, rum & agave nectar

Good Hope

Elephant Gin, dry vermouth, elderflower liqueur & lemon topped with soda

Biltong Old Fashioned

Wild Turkey Bourbon, biltong infused Bains Whisky, soft brown sugar

Dark 'n Stormy Kraken

Kraken rum, Double Dutch ginger beer, muddled lime, angostura bitters

NON-ALCOHOLIC

ALL 7

Fair Hope

Elderflower infused soda with Seedlip non alcoholic spirit

The Foraged

Seedlip non alcoholic spirit muddled with Elderflower cordial and cucumber

Light n' Breezy

Double Dutch ginger beer, muddled lime & Seedlip non alcoholic spirit

Nonpresso Martini

With Vanilla & Fresh Espresso

AFTER DINNER COCKTAILS

ALL 9

Zim's Espresso Martini

A classic Black Cow vodka martini with vanilla, fresh espresso & Kahlua

Don Pedro With Amarula or Kahlua

Zim's take on a popular after dinner drink in South Africa. Rich, creamy and indulgent

Hazelnut Martini

A luxurious Frangelico and Mozart Gold Martini

SOFT DRINKS

Tonic	2.8	Lemonade	3
Light tonic	2.8	Still water lg	4
Ginger beer	3	Sparkling water lg	4
Orange	3	Big tom	3
Apple	3	Coke	3
Cranberry	3	Diet coke	3
Pineapple	3		

HOT DRINKS

Americano	3	Hot chocolate	3
Cappuccino	3	Espresso	2
Latte	3	Double espresso	3
Macchiato	3	Liqueur coffee	6
Tea Pot for one	3		

Please ask your server for available flavours.

SPARKLING

125ml 175ml btl

NV Fiabesco Prosecco Italy	7	35.5
Ken Forrester Sparklehorse South Africa	9.5	45
NV Champagne R de Ruinart France		85

ROSÉ

Pinot Grigio Blush Il Sospiro Italy	7	25.5
Ken Forrester Petit Rosé South Africa A Ken Forrester & Whispering Angel collaboration	7.5	30
Domaine de l'Amour Rosé France	8.5	38

RED

Sangiovese IGT Rubicone, Rometta, Italy 2019	5.5	19.5
Mountain Red Blend South Africa		34.5
Our House the Stormy Cape South Africa	6.5	22.5
Man Cabernet Sauvignon Coastal Region, South Africa	8.5	30
Grand Mascota Malbec Argentina		44.5
Ken Forrester Merlot Reserve South Africa		41.5
Rioja Roman Bilbao Crianza Rioja Crianza, Spain		32.5
Sutherland Pinot Noir Elgin valley, South Africa		45.5
Brunito Toscana IGT Cantina Di Montalcino, Italy		33.5
Ken Forrester "The Gypsy" Stellenbosch, South Africa		65

WHITE

Trebbiano IGT Rubicone, Rometta, Italy 2019	5.5	19.5
Castelo do Mar Albarino Rias Biaxs, Spain		36.5
Our House the Stormy Cape South Africa	6.5	22.5
Land Made Sauvignon Blanc Marlborough, New Zealand	8.5	35.5
Pinot Grigio Sartori Italy	7	25.5
Ken Forrester Chenin Reserve Stellenbosch, South Africa		37.5
Man Padstal Chardonnay Coastal Region, South Africa		31
Tamboerskloof Viognier Stellenbosch, South Africa		50
Sutherland Sauvignon Blanc Elgin, South Africa		34.5
Ken Forrester, The FMC Stellenbosch, South Africa		75

BEER

The Crafty Oryx draught 5% abv	5.5
Windhoek bottle 4% abv (Subject to Availability)	4
Amstel bottle 4.1% abv	4
0% (Please ask your server for options)	3.5

CIDER

Orchard View, Somerset 4.75
4.5 abv 500ml

Looking for something
different, unique or special?
have a look at our



All prices are in £ and include VAT at 20%. Wines by the glass are also available in 125ml & 250ml.
Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.