

CHRISTMAS AT ZIM

Christmas sharing menu

2 COURSES £26.5 3 COURSES £32.5

Tables over 12 will need to take one of our African Sharing Experience options - a selection of our most popular dishes

STARTERS

AFRICAN CHICKEN SKEWERS 8 GO

SLOW COOKED RIBS 9

PERI PERI CHICKEN WINGS 7.5 GO

HALLOUMI & TOMATO MEDLEY 7.5 VO

BUTTERMILK & CHENIN CALAMARI 8.5

BAKED CAMEBERT (Add Biltong £1.50) 12.5

BITINGS

BILTONG 4.5 CHILLI BITES 2.5

SADZA BITES 7 GO

VEGETABLE SAMOSA 7 V

ZIM PRAWNS 9 G

← double up (17)

THE BRAAI

GRILLED HARISSA CHICKEN BREAST 15.5 GO

Braai'd Chicken breast marinated in harissa and served with Zim Riata and served with fries

BRAAI'D AUBERGINE & HALLOUMI 14.5 V, VO, GO

Grilled halloumi, mango chutney and tomato ratatouille served with a side of pitta bread

GRILLED MONKFISH 19.5

Grilled Monkfish with braai'd scallions, marinated in African spices, garlic, lemon, served with vine tomatoes, zim roasties & salad.

SLOW COOKED RIBS 20

A whole rack of Zim's Slow cooked ribs served with fries and monkey gland sauce

BRAAI BURGERS 15.5 VO

The Original Zim - Brioche with 8oz Beef Patty, smoked cheddar, bacon and mustard mayo (Add Slaw £1)*Harissa Chicken* - Brioche with butterflied Chicken Breast, riata, mustard mayo and smoked cheddar (Add Bacon £1)*Zim's Vegan* VO - Sourdough Bun with the infamous Moving Mountains patty and vegan mayo

All served with fries, chakalaka, fresh tomato, red onion and salad. (Add Violife Cheese £1)

POTJIES & CURRIES

ZIMBABWEAN DOVI 14.5 N GO

Chicken & peanut curry with peppers, aubergine, tomato & topped with kale. Served with rice

WILD BOAR 17.5

A rich, tomato based stew with red wine, marjoram, smoky bacon & African spices, served with Zim roasties

SALMON & TIGER PRAWN CURRY 16.5 GO

A hearty Fish Curry. Creamy coconut with zesty lime, salmon chunks & tiger prawns. Served with rice

MOZAMBIQUE PEANUT STEW 13.5 N, VO, V, GO

Chickpea, sweet potato, tomato, kale and peanut stew with a little chilli kick. Served with rice

DURBAN BEEF CURRY 14.5 GO

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

LAMB SHANK 18.5

Slow cooked Lamb Shank with a hearty dried apricot & brandy sauce, served with honey glazed carrots & roasties, topped with crispy parsnips shavings

STEAK

Hand picked by our Local butcher Dorset & West Country, 30 Day Aged Steaks. Marinated in our infamous Zim Rub and slowly braai'd. Why not add a house side and Zim sauce?

RUMP 10oz 16 SIRLOIN 10oz 22.5 FILLET 8oz 28

Add a Zim sauce +2

Add a side +3

Slow-Braai'd African style

SPECIALITIES

SA BOEREWORS 16.5

"Bangers & mash" African Style. Traditional African Farmers sausage, handmade by our Butcher to our special recipe. Served with Chakalaka and pap

OSTRICH STEAK 18 GO

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

OXTAIL POTJIE 18 GO

Seasoned, slow cooked fall off the bone oxtail stew - an African delicacy. Served with a side of pap

SLOW COOKED BEEF BRISKET 17

Our Brisket takes us 36 hours. Chargrilled and smoked, marinated, then slow cooked. Served with a Brioche bun and Slaw. Served with fries

new LIMITED AVAILABILITY

HOUSE SIDES

each 3

RICE GO

FRIES VO, GO

PAP V, GO

SEASONAL SALAD V, VO

SIDES

from 4

SMOKED CHEESE MACARONI V (for £5 with a little Biltong Topping)

CRISPY ZIM GREENS V, VO, GO

CHILLI BROCCOLI V, VO, GO

FRESH ZIM GREENS V, VO, GO

ZIM'S CHENIN ROASTIES V

SAUCES

each 2

ZIM CHURI V, GO

PEPPERCORN

CHAKALAKA V, GO

MONKEY GLAND

ZIM'S SPICY SAUCE V, VO, GO

RIATA V, VO, GO

aged options ASK YOUR SERVER

ZIM
BRAAI & BARf g+ t
@ZIMBRAAIV - Veggie
VO - Vegan optionGO - Gluten free 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.