



STARTERS

Butter roasted parsnips, porcini crumble, pancetta, parsnip and vanilla purée (V)	110
Chicken liver parfait, grilled preserved kumquats and lavash	115
Smoked snoek, crème fraîche, buttermilk pancake, matured cheddar	115
Slow braised beef tongue, root vegetables and herb jus	120
Country pâté, remoulade and sweet mustard	125

MAINS

Wood-fire roasted cauliflower, curry, raisin, parsley (V)	190
Sustainable West Coast fish, cucumber, seaweed and black garlic	240
Pasture-reared chicken pithivier, Jerusalem artichoke and madeira jus	240
Free-range beef cottage pie, preserved swiss chard stalks and carrot chutney	240
Aged beef sirloin on the bone, for two	450

SIDE PLATES

Steamed turnips, butter and white pepper	55
Roasted pumpkin, almonds and sage	55
La Motte garden salad, from the garden	55
Triple cooked chips, aioli	55

DESSERTS

Lemon posset, spiced granola, fermented blueberry and apple	105
Van Ryn brandy crème caramel, brandy syrup and chocolate tuile	105
Coffee, baked coffee custard, chocolate crémeux, macadamia nuts	105
Selection of South African cheese, preserves, lavash	150