



SMALL PLATES

Salt-baked celeriac, goat's butter, summer pickles and gooseberry juice (V)	110
Chicken liver parfait, pickled and fresh endives, pain d'epices and candied walnuts	115
Smoked snoek, crème fraîche, buttermilk pancake and Langbaken Williston cheese	115
Venison steamed pudding, root vegetables and Madeira jus	120
Beef tartare, horseradish, mushrooms and ciabatta	125

BIG PLATES

Wood-fire roasted cauliflower, curry, raisin and parsley (V)	190
Iberian pork, quince chutney and charred greens	240
Sustainable line fish, Brussel's sprouts, oyster beurre blanc and parsley	240
Free-range sirloin, herb crusted confit shallot, parsnip and sauce bordelaise	250

SIDE PLATES

Triple cooked chips, garlic mayonnaise	45
Roasted garden carrots, almonds, chilli, sour cream and chives	45
La Motte garden salad, from the garden	45
Creamed spinach, mature cheddar and breadcrumbs	45

SWEET PLATES

Wood-fire roasted guavas, crème anglaise, rum and raisin ice cream	105
Vanilla buttermilk "cheese cake", cheese cake ice-cream, persimmon and hazelnuts	105
Coffee, baked coffee custard, chocolate crèmeux and macadamia nuts	105
Selection of South African cheese, preserves and lavash	165