

- NEW GIN OF THE MONTH -
"MANLY SPIRITS"

Manly Beach, Sydney, Australia 43% abv £3.70

Extremely smooth small batch gin made with foraged botanicals from the coast of Sydney. Fruity with a soft spice.
Best served neat over ice or with Fevertree tonic.

THE DAILY CHANGING

Lunch Menu

@ caddymann.com

SOUP – "Kelsae onion" French onion soup. Bone marrow bread. Scottish brie crouton. 4.95

PATE – Smooth homemade chicken liver and brandy pate. Toast, chutney and Cumberland sauce. 6.95

PIGEON – Seared Borders woodpigeon breast. Black pudding bon bon. Smoked Eckford beetroots. 7.50

TERRINE – A pressing of free range chicken, Cumbrian chorizo, black olives and sun blushed tomatoes. 6.95

CULLEN SKINK – Tasty, thick and creamy oak smoked haddock and leek chowder. 6.25

CRAB CAKE – Eyemouth crab cake. Steamed pak choi. Thai green coconut sauce. 6.95

SOUFLEE – Twice baked soufflé of Mrs Kirkhams Lancashire cheese. Soubise sauce. Sauté potatoes. 6.95

SCALLOPS – Seared hand dived Tobermory scallops. Garden pea smash. Ox cheek croquette. 6.75

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GROUSE – Lammermuir grouse breast. Fondant potatoes. Charred onion. Quince jelly. 8.95 Starter / 17.95 main course

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ROAST BEEF – Local Scotch Beef rib-eye, red wine rosemary gravy, Yorkshire pudding & roast potatoes. 14.95

THE CADDY MANN LAMB – Our famous 18hr tender slow baked Borders lamb served on creamed potatoes, with rich natural roast gravy. 14.95

HALF 'n' HALF – Roast beef & Caddy Mann Lamb with mash tatties, roasties, gravy and a Yorkie pud. 15.95

CHICKEN – Char-grilled breast of free range Scottish chicken layered with seared foie gras and Home cured and smoked crispy bacon. Madeira jus. 14.95

DUCK – Pan seared breast of Goosnargh duck. Wine braised red cabbage. Port jus. Wild brambles. 17.95

HUNTERS PUDDING – A large homemade steamed suet pudding filled with slow cooked wild local roe deer in rich Tempest ale gravy. 14.95

MUTTON HOT POT – A hearty bowl of local Borders mutton layered with sliced potatoes & fried onions. 14.95

SALMON - Grilled fillet of Loch Duart Scottish Salmon. Warm buttered tattie scone. Sautéed garlic prawns. Wild river sorrel and lemon prosecco cream sauce. 16.95

PORK TRIO – Fillet, belly and cheek of free range Stobs farm pork. Apple fondant, Crackling, scrumpy cider jus. 14.95

FISH 'n' CHIPS - Fillet of East Coast Scottish haddock in crisp beer batter or breadcrumbs. Homemade chips & tartar sauce. Served with either – mushy peas, garden peas, side salad, or vegetables. 13.95

LIVER 'n' ONIONS – Pan fried local calves liver on mash topped with fried onions and crispy bacon. 13.95

VEAL - Grass fed free range veal fillet, foraged chanterelles roast garlic tortellini. Sauternes sauce. 15.95

BOLOGNAISE – Roast courgette stuffed with celeriac, smoked tomato & veggie mince in a bolognese sauce, topped with vegan Italian parmesan style hard cheese, served with garlic bread. v/gf 13.95

Vegetarian ??? – We have a separate menu, just for you !

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Please advise us of any food allergies or dislikes when ordering as some dishes contain ingredients that are not stated. Thank You.