

- NEW GIN OF THE MONTH -
"BOATYARD" double distilled gin

Lough Erne, Northern Ireland 46% abv £3.50

A clean crisp small batch craft gin dominated by the piney freshness on wild juniper
and balanced by the sweetness of liquorice root with a hint of vanilla.
Garnished with pink grapefruit it is best served on the rocks or with fevertree tonic.

21st July 2018

The Dinner Menu

@ caddymann.com

SOUP

Heritage tomato, basil and wild garlic soup, grilled buffalo mozzarella crouton. 4.95

SCALLOPS

West coast scallops, English garden pea smash, Stornoway black pudding and home cured pancetta. 9.95

PIGEON

Pan seared woodpigeon breast. Balsamic roasted beetroot and smoked goats cheese profiteroles. 7.25

PORK

General Tso's fried crispy pork belly in chilli and sesame batter with spicy Chinese sauce and rice. 6.95

SHIN

A pressing of potted beef shin with horseradish tuile, pickled carrots and wasabbi mayonnaise. 6.95

TERRINE

Slow roasted pigs head terrine with crispy ear crackling, preserved apple and quince puree,
Haggis bread melba toast, piccalilli oil dressing. 6.95

PATE

Smooth chicken liver and cognac pate, red wine and caramelised onion relish.
Toasted homemade beer bread or oatcakes. 6.75

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FROM THE GRILL

8oz Local Scotch Sirloin Steak – 19.95 / 8oz Local Scotch Rib Eye Steak – 21.50

Triple cooked chips, beer battered onion rings, sautéed garlic mushroom and slow roasted vine tomatoes.
(Peppercorn sauce, Red wine sauce, Mushroom sauce, Blue Cheese sauce or topped with grilled Stilton and smoked bacon – £2 each)

LAMB

Roast rump of Borders lamb in Denholm honey marinade.
Scallion mash, charred Mediterranean vegetables, red wine reduction natural roast sauce. 17.50

DUCK

Roast breast of Goosnargh duck, wine braised red cabbage, rosemary port jus, orange confit. 16.95
Duck from Regy Swarbick, Goosnargh village, Lancashire

VENISON

Fillet of wild local roe deer, served pink. Venison meatloaf "en-croute" and celeriac dauphinoise. 16.95
Venison from Rutherford Estate, Maxton, Kelso

PORK

Free range local pork fillet with braised pork belly. Apple and black pudding bon-bons.
Scrumpy cider cream sauce and crackling. 15.50

BASS

Fillets of Sea Bass, Hassendean wild garlic arancini, garden peas and Toulouse sausage. Wilted chard. 15.95

CHICKEN

A large steamed suet pudding filled with free range corn-fed chicken and
our butchers award winning haggis cooked in a malt whisky and peppercorn cream sauce. 14.50

FISH 'n' CHIPS

Fillet of East coast Scottish haddock in crisp beer batter with homemade chips & tartar sauce.
Served with either - mushy peas, garden peas, side salad, or vegetables. 13.50

Vegetarian ??? – Please ask for our separate vegetarian menu

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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.